

## Sierra Nevada - Celebration Ale Clone

- INCLUDES:**
- 5.5 lb. Pilsen Light DME
  - 1.5 lb. 2-row malt
  - 1 lb. Crystal 40
  - ½ lb. Carapils

- 11 AAU Chinook (1oz 11% AA) – 60 min.
- 8.5 AAU Cascade (1.7oz 5% AA) – 30 min.
- .66 oz. Chinook – dry hop
- .66 oz. Centennial – dry hop
- Hop and Grain bags
- Priming sugar
- Caps

- !!!!GET YEAST FROM THE FRIDGE!!!!**

\$48.99 with Wyeast 1056 (American Ale) or White Labs 001 (Cali)

\$44.99 with S-05

**Batch Size:** 5 gallons

**Boil Vol:** 2.5 gallons

**EST OG:** 1.064

**EST FG:** 1.014

**EST ABV:** 6.4%

**BOIL:** 90 min.

# Sierra Nevada - Celebration Ale Clone

- INCLUDES:**
- 5.5 lb. Pilsen Light DME
  - 1.5 lb. 2-row malt
  - 1 lb. Crystal 40
  - ½ lb. Carapils

**Batch Size:** 5 gallons

**Boil Vol:** 2.5 gallons

**EST OG:** 1.064

**EST FG:** 1.014

**EST ABV:** 6.4%

**BOIL:** 90 min.

- 11 AAU Chinook (1oz 11% AA) – 60 min.
- 8.5 AAU Cascade (1.7oz 5% AA) – 30 min.
- .66 oz. Chinook – dry hop
- .66 oz. Centennial – dry hop
- Hop and Grain bags
- Priming sugar
- Caps
- Yeast

## HOW-TO:

1. Place grain in large muslin bag and tie off. Heat 1 gal. of water in your pot/kettle to 156°F and steep grains at this temperature for 45 minutes.
2. Heat another 1.5 quarts of water in a separate pot to 170°F. Lift the grain bag out of the pot/kettle and rinse the grains with this 1.5 quarts of water. Do not squeeze the bag, allow it to drip/drain. Top up to 2 ½ gallons.
3. Stir in the 5.5 lb. Pilsen Light DME when you bring the wort to a boil.
4. When wort is boiling, start your **90 minute** countdown
5. At 60 min., add the Chinook hops.
6. At 30 min., add Cascade hops.
7. Chill to 70°F in an ice-bath or with immersion chiller and remove hops bags if you used them.
8. Dump the wort into your primary fermenter and top up 5 gallons with clean, cool water – target temperature is 66°
9. Pitch yeast.
10. When fermentation is complete (7-14 days), add Cascade and Centennial hops – dry hop for 5 days (You can keep it in the primary or rack to secondary.) Drop temp. to 60° if possible.
11. Bottling Day: Boil priming sugar in 2 cups of water for 10 minutes, cool, and dump into bottling bucket. Rack beer to bottling bucket, fill bottles, and cap.
12. Age at least 2 weeks.
13. Drink!