

The WIZARDS Recipe Library

Hillside Pale Ale

This recipe is a clone beer of Sierra Nevada Pale Ale. It's fast becoming one of our more popular club recipes. It's also the beer I made during the Club's All-Grain Demo in September. Since then, I made it once for myself and again for the club night with Charlie Papazian. Scott, Rich and Phil have all also given it a try. The initial recipe is based on an Article from the Summer '98 Zymurgy magazine with a few hints from [Sierra Nevada's](#) web page and a few more changes to suit my brewing system ([Click here to see my setup](#)).

For the record, Sierra Nevada Pale Ale never uses hop pellets, requires a long boil and is fermented at 68 degrees. Their targets are OG 1052, FG 1011, ABV 5.5% and IBU 38.

[Bill](#)

Ingredients:

11# 8 oz. American 2-row pale ale malt
1# 1 oz. English crystal malt (40L)
1 oz. 9.2% Perle (90 min)
.8 oz. 3.3% Cascade hops (15 min)
1.2 oz. 3.3% Cascade hops (5 min)
1 oz. 3.3% Cascade hops (dry hop in secondary fermenter)
Wyeast American Ale Yeast (#1056)

O.G. - 1.050

F.G. - 1.006

ABV - 6%

Estimated Color - 8.6 SRM

Estimated Bitterness - 37 IBU

Note for extract recipe: Substitute 6.6# light or pale malt extract syrup or 5.5# light or pale dry malt extract. Reduce crystal malt to 1#.

For the all grain recipe, adjust the pale malt for your expected yield and the bittering hops for your expected utilization. Use a single step infusion mash at 151F for 60 minutes or until starch conversion is reached. I use 3 gallons of water for the mash and another 8 and 1/4 gallons at 176 degrees for sparging. Boiling time is one and one half hours -- use more if you need to boil down

your wort volume.

For the extract recipe, crush the crystal malt and steep for 20-30 minutes in 2 gallons of water as it is heating up. Do not exceed 180F. Remove grain, bring water to boil, and add extract. Boiling time is 1 hour.

Ferment for 1 week in primary. Add dry hops to secondary and ferment 1 additional week.



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Liberty Hops background provided courtesy of [Hopunion USA](#)