You Will Need:

- ☐ Brew Kettle (7.5 Gallon or greater)
- ☐ Mash Tun with False Bottom (Or a mesh bag/basket for Brew-in-a-Bag Method)
- ☐ Large Stainless Steel or Plastic Spoon
- ☐ Hydrometer and Test Jar
- ☐ Thermometer
- ☐ Timer
- ☐ Ice or Wort Chiller
- ☐ Cleaner and Sanitizer
- ☐ Fermenting Bucket or Carboy
- ☐ Siphon/Tubing or Funnel
- ☐ Airlock

Brewmaster's Notes:

Add dry hops 5-7 days before bottling or kegging.

Recipe Name

Sierra Nevada Celebration Clone

Grain Bill:

- 12 lbs Pale 2-Row Malt
- 1.25 lb Caramel 60L Malt
- 1 lb Carapils
- 12 oz Aromatic

Hop Additions:

- 60 min 1.00oz Chinook
- 30 min 1.00oz Centennial
- 20 min 1.00oz Centennial
- Dry Hop 2.00oz Cascade 5-7 Days
- Dry Hop 2.00oz Centennial 5-7 Days

Recipe Target Numbers:

Target OG: 1.069
Target FG: 1.017
Target ABV: 6.5-7.0%

IBUs: 75
SRM: 11.89

Mash Temp: 152°
Mash Time: 60 min
Boil Time: 60 min

Primary Ferm Temp: 70°
Secondary Ferm Temp: 70°

Brewday Notes:

Date .....

Mash Temp and Time .....

Boil Time .....

Original Gravity .....

Final Gravity .....

Yeast Strain .....

Pitch Temp .....

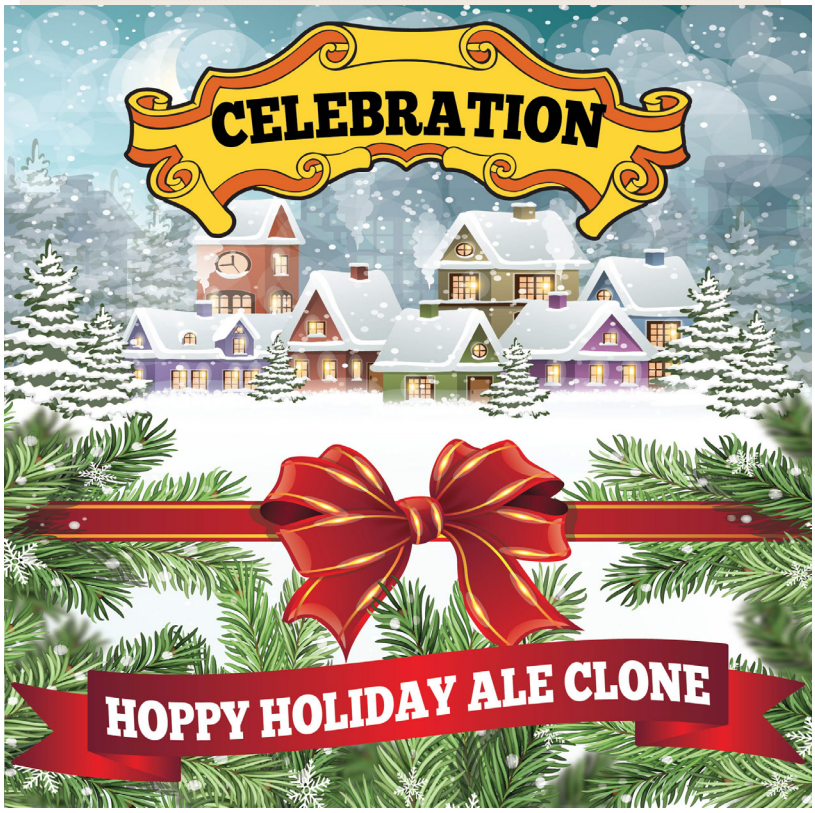
Primary Fermentation Temp .....

Number of Days in Primary .....

Secondary Fermentation Temp .....

Number of Days in Secondary .....

ABV .....

SRM .....

IBUs .....