

# CALI MOUNTAIN

*Pale Ale*



CUT THIS OUT FOR  
YOUR TAP HANDLE

## CALI MOUNTAIN PALE ALE

### SUGGESTED YEAST

White Labs: WLP001 California  
Wyeast: 1056 American  
Imperial: A07 Flagship  
Omega: West Coast Ale I  
CellarScience Dry: CALI  
Fermentis Dry: US-05 American

### LME KIT

- 8 lbs Ultralight Liquid Extract

#### SPECIALTY MALTS:

- 12 oz Crystal 60°L

### DME KIT

- 6.5 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 12 oz Crystal 60°L

### ALL-GRAIN KIT

- 11 lbs 2-Row

#### SPECIALTY MALTS:

- 12 oz Crystal 60°L

### HOPS

- .5 oz Magnum – Boil 60 min
- 1 oz Perle – Boil Last 30 min
- 2 oz Cascade – Boil Last 1 min
- 1 oz Cascade – Dry hops, added post fermentation 3–5 days before packaging

### OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT266



**CALI  
MOUNTAIN**  
*Pale Ale*



FITS OUR TAP HANDLE D1282 PERFECTLY



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## RECIPE TIPS

Starting out running a homebrew shop, Ken Grossman created Sierra Nevada Brewing and, in the process, set the standard for Pale Ales. We can't say enough good things about this brewery and its beer. As noted in the online reviews, this is a beer that people default to. If you are brewing the all-grain version, mash at 154°F. We suggest using one of the yeasts that have all descended from this brewery, White Labs 001, Wyeast 1056, Omega OYL004, or CellarScience CALI and fermenting at 68°F.

## BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



## NEED HELP?

### SEARCH

CALI MOUNTAIN KIT  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

Over 250 Articles at  
[morebeer.com/articles](https://morebeer.com/articles)  
&  
Over 125 Videos at  
[morebeer.com/videos](https://morebeer.com/videos)

### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

GIVE US A CALL  
800-600-0033  
OR EMAIL US 24/7  
[info@morebeer.com](mailto:info@morebeer.com)

## BREWING CALCULATORS

[morebeer.com/calc](https://morebeer.com/calc)

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!

### NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

### APPEARANCE

### AROMA

### TASTE

### OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

## RECORD KEEPING



DATE BREWED \_\_\_\_\_

GALLONS IN FERMENTER \_\_\_\_\_

ORIGINAL GRAVITY \_\_\_\_\_

TEMP OF WORT AT PITCH \_\_\_\_\_

LAG TIME \_\_\_\_\_

FERMENTATION TEMP \_\_\_\_\_

# DAYS IN FERMENTER \_\_\_\_\_

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN \_\_\_\_\_

### FOR ALL GRAIN BREWERS



STRIKE WATER TEMP \_\_\_\_\_

MASH TEMP \_\_\_\_\_

## BEER STATS

EST. ORIGINAL GRAVITY  
1.052–57

ACTUAL O.G.

SRM: 8

IBU'S: 38

EST. ABV %: 5.5

ACTUAL ABV %:

DATE BREWED:

NOTES: