

# Sierra Nevada Bigfoot Clone

- Gravity **23.1 BLG**
- ABV ---
- IBU **100**
- SRM **20.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **140 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale MARIS OTTER	7.8 kg (90.7%)	80.3 %	5.3
Grain	Caramunich typ III	0.8 kg (9.3%)	73 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11.2 %
Boil	Chinook	10 g	30 min	11.2 %
Boil	Centennial	25 g	30 min	8.5 %
Boil	Chinook	15 g	15 min	11.2 %
Boil	Cascade	25 g	15 min	7.7 %
Boil	Cascade	25 g	5 min	7.7 %
Boil	Centennial	25 g	5 min	8.5 %
Dry Hop	Chinook	25 g	7 day(s)	11.2 %
Dry Hop	Cascade	50 g	7 day(s)	7.7 %
Dry Hop	Centennial	50 g	7 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Other	Płatki dębowe amerykańskie średnio przypalone	59 g	Secondary	7 day(s)

### Notes

- Bazując na:  
<http://www.homebrewtalk.com/showthread.php?t=488471>  
<https://beermasters.org/2013/11/04/bigfoot-barleywine-clone-5-gal-all-grain-recipe/>  
<http://www.sierranevada.com/beer/high-altitude/bigfoot-barleywine-style-ale>  
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