

# 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |     |       |        |             |
|--------------------------|-----|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 200 ml | Wyeast Labs |
|--------------------------|-----|-------|--------|-------------|

### 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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