

# Celebration Ale

*Our tribute to Sierra Nevada Brewing Company's classic Celebration® captures much of Sierra Nevada's magic without its limited seasonal availability. This copper colored ale warms the body with powerful Chinook bitterness and the unmistakable flavor and aroma of the quintessentially American hops, Cascade & Centennial.*

## Ingredients

6.6 lb. Keystone Pale LME  
2 lb. Briess Golden Light DME  
1 lb. Munton & Fison Crystal Malt 60° L\*  
0.063 lb. Weyermann Carafa I Special 340° L\*

## Statistics

Original Gravity	1.062
Final Gravity	1.016
Alcohol Content	6.0%

1 oz. Chinook Hop Pellets (Bittering) with 60 minutes left in the boil.  
1.5 oz. Cascade Hop Pellets (Flavoring) with 15 minutes left in the boil.  
1.5 oz. Centennial Hop Pellets (Flavoring) with 15 minutes left in the boil.  
1.5 oz. Cascade Hop Pellets (Finishing) with 0 minutes left in the boil.  
1.5 oz. Centennial Hop Pellets (Finishing) with 0 minutes left in the boil.  
1.0 oz Cascade Hop Pellets (Dry Hop).  
1.0 oz Centennial Hop Pellets (Dry Hop).

Fermentis Safale US-05 American Ale Yeast

1 Large Muslin Bag

\* The malted grains are all **crushed together** in the clear plastic bag.

## Procedure

*A few hours before you begin to brew*, allow your yeast warm up to room temperature. We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Place grains in large grain bag and add them to your brew kettle along with 2.5 gallons of cold water (keep enough head space to avoid boil-overs). Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bag and then bring the liquid to a boil.
3. Remove the pot from the heat and add both bags of dry malt extract and one container of liquid malt extract. Keep the kettle off the burner and stir until the malt extract is completely dissolved.
4. Put the pot back on the burner and bring it to a boil. Once boiling, place the bittering hops into a muslin bag, add them to the pot, and set your timer to boil for 60 minutes. Keep an eye on the pot to avoid boil-overs.
5. After 45 minutes of boiling, add the flavoring hops (divided into three muslin bags). At the same time, add ½ teaspoon of Irish moss, or 1 Whirlfloc tablet, to help clarify your wort (the stuff in your pot) (optional).
6. After 60 minutes of boiling, turn off the heat and add the finishing hops (divided into three muslin bags). Open the last bag of liquid malt extract and gently stir it into your wort until dissolved.
7. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
8. Pour 2 gallons of cold water into your *sanitized* fermenter, add the cooled wort, and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
9. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Sprinkle the contents of the yeast packet directly onto the wort.
10. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Once the vigorous phase of fermentation is complete (typically 5 to 6 days), add the “dry hops” (**no need to put them in a muslin bag**). Allow the dry hops to soak for at least and additional 3 days. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
11. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving the sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

*Hops: 1 chi, 4 cas, 4 cen*

## Keystone Homebrew Supply

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