

Dan Keller

from Brew Toad

Party Dog (Sierra Nevada PA clone)

| Fermentable | Amount | Use | PPG | Color |
|-------------|--------|-------|-----|-------|
| Crystal 40L | 0.5 lb | Steep | 34 | 40 °L |
| Carapils | 0.5 lb | Steep | 33 | 1 °L |
| LME - Light | 6.6 lb | Boil | 35 | 4 °L |
| DME - Light | 1.0 lb | Boil | 42 | 4 °L |

| Hop | Amount | Time | Use | Form | AA |
|--------------|--------|--------|------|--------|--------|
| Perle (US) | 0.6 oz | 60 min | Boil | Pellet | 7.80% |
| Magnum (US) | 0.4 oz | 60 min | Boil | Pellet | 13.00% |
| Cascade (US) | 0.5 oz | 15 min | Boil | Pellet | 7.00% |
| Cascade (US) | 0.5 oz | 5 min | Boil | Pellet | 7.00% |

| Yeast | Lab/Product | Attenuation |
|--------------|-------------|-------------|
| American Ale | Wyeast 1056 | 75.00% |

| Extra | Amount | Time | Use |
|------------------|--------|----------|------|
| Whirlfloc Tablet | 1.0 | 15.0 min | Boil |

Notes

Steep grains at 155-160 degrees F for 20 minutes
Add LME and DME.
Bring to boil, add hops, etc.
Top off to achieve target gravity.

5.5 Gallons
39 IBU
5.1% ABV