

Sierra Nevada Pale Ale

Sierra Nevada Pale Ale is the flagship beer, the one that made Chico famous. It is a flawless beer that opens with bright, perky high notes of maltiness and orange blossom and segues into a delectable hoppiness.

ALCOHOL CONTENT 5.6% BY VOLUME

YEAST TOP-FERMENTING ALE YEAST

BEGINNING GRAVITY 13.0 PLATO

BITTERING HOPS MAGNUM & PERLE

ENDING GRAVITY 2.8 PLATO

FINISHING HOPS CASCADE

BITTERNESS UNITS 37

MALTS TWO-ROW PALE & CARAMEL



Sierra Nevada Porter

Dark and rich, Sierra Nevada Porter is a malty medium-bodied ale with a creamy head. The Porter's smooth flavor (malty with hints of caramel) comes from a blend of deep-roasted barley malts

ALCOHOL CONTENT 5.6% BY VOLUME

YEAST TOP-FERMENTING ALE YEAST

BEGINNING GRAVITY 13.8 PLATO

BITTERING HOPS GOLDINGS

ENDING GRAVITY 3.5 PLATO

FINISHING HOPS WILLAMETTE

BITTERNESS UNITS 32

MALTS TWO-ROW PALE, MUNICH,
CHOCOLATE & CARAMEL



Sierra Nevada Stout

Creamy, malty, and full-bodied, the Sierra Nevada Stout is satisfyingly rich. Caramel and Black malts give the Stout its deep, dark color and pronounced roasted flavor.

ALCOHOL CONTENT 5.8% BY VOLUME

YEAST TOP-FERMENTING ALE YEAST

BEGINNING GRAVITY 15.4 PLATO

BITTERING HOPS MAGNUM

ENDING GRAVITY 5.0 PLATO

FINISHING HOPS CASCADE & WILLAMETTE

BITTERNESS UNITS 50

MALTS TWO-ROW PALE, MUNICH, CARAMEL
& BLACK PATTON



Sierra Nevada Kellerweiss

Kellerweiss is one of the only American Hefeweizens made using the traditional Bavarian style of open fermentation. This difficult and labor-intensive technique adds uncommon depth and flavor complexity. Our hazy-golden hefeweizen is deeply flavorful

ALCOHOL CONTENT 4.8% BY VOLUME

YEAST ALE YEAST

BEGINNING GRAVITY 12.3 PLATO

BITTERING HOPS PERLE OR STERLING

ENDING GRAVITY 3.5 PLATO

MALTS TWO-ROW PALE, WHEAT, MUNICH

BITTERNESS UNITS 15



Sierra Nevada Torpedo

Sierra Nevada Torpedo is a big American IPA; bold, assertive, and full of flavor highlighting the complex citrus, pine, and herbal character of whole-cone American hops

ALCOHOL CONTENT 7.2% BY VOLUME

YEAST ALE YEAST

BEGINNING GRAVITY 17.3 PLATO

BITTERING HOPS MAGNUM

ENDING GRAVITY 4.2 PLATO

FINISHING HOPS MAGNUM & CRYSTAL

BITTERNESS UNITS 65

DRY HOPPING MAGNUM, CRYSTAL & CITRA

MALTS TWO-ROW PALE, & CRYSTA



Sierra Nevada Ruthless Rye IPA



Ruthless Rye IPA is brewed with rustic rye grain for refined flavors—combining the peppery spice of the rye with the bright citrusy flavors of whole-cone hops.

Alcohol by Volume: 6.6%

Original Gravity: 15.2 Plato

Final Gravity: 3.1 Plato

Bitterness Units: 55 IBU

Color: Deep Red

Bittering Hops: Bravo

Aroma Hops: Chinook & Experimental Hops

Dry Hops: Chinook, Citra & Experimental Hops

Malts: Pale, Rye, Caramel & Chocolate

Yeast: Ale Yeast

Sierra Nevada Summerfest

Our Summerfest® is a refreshing, pilsner-style lager. Its incredible smoothness comes from an extra-long lagering period. Lighter in body than our ales but just as complex in character, Summerfest® quenches your thirst with big aroma and a tangy hop bite

ALCOHOL CONTENT 5.0% BY VOLUME

MALTS TWO-ROW PALE & MUNICH

BEGINNING GRAVITY 12.2 PLATO

YEAST LAGER YEAST

ENDING GRAVITY 2.8 PLATO

BITTERING HOPS PERLE & SAAZ

BITTERNESS UNITS 28

FINISHING HOPS SAAZ



Sierra Nevada Tumbler

We use malt within days of roasting at the peak of its flavor to give Tumbler a gracefully smooth malt character. So pour a glass, and grab a window seat to watch as the leaves come tumbling down

ALCOHOL CONTENT 5.5% BY VOLUME

MALTS TWO-ROW PALE, CRYSTAL,
CHOCOLATE & SMOKED

BEGINNING GRAVITY 13.6 PLATO

YEAST ALE YEAST

ENDING GRAVITY 3.5 PLATO

BITTERING HOPS CHALLENGER

BITTERNESS UNITS 37

FINISHING HOPS CHALLENGER & YAKIMA GOLDINGS



Sierra Nevada Celebration Ale

Wonderfully robust and rich, Celebration® Ale is dry-hopped for a lively, intense aroma. Brewed especially for the holidays, it is perfect for a festive gathering or for a quiet evening at home.

ALCOHOL CONTENT 6.8% BY VOLUME

BITTERING HOPS CHINOOK

BEGINNING GRAVITY 16.0 PLATO

FINISHING HOPS CASCADE & CENTENNIAL

ENDING GRAVITY 4.0 PLATO

DRY HOPPING CASCADE & CENTENNIAL

BITTERNESS UNITS 65

MALTS TWO-ROW PALE & ENGLISH CARAMEL

YEAST TOP-FERMENTING ALE YEAST



Sierra Nevada Bigfoot

This barleywine boasts a dense, fruity bouquet, an intense flavor palate and a deep reddish-brown color. Its big maltiness is superbly balanced by a wonderfully bittersweet hoppiness.

ALCOHOL CONTENT 9.6% BY VOLUME

YEAST ALE YEAST

BEGINNING GRAVITY 23.0 PLATO

BITTERING HOPS CHINOOK

ENDING GRAVITY 6.0 PLATO

FINISHING HOPS CASCADE & CENTENNIAL

BITTERNESS UNITS 90

DRY HOPPING CASCADE, CENTENNIAL
& CHINOOK

MALTS TWO-ROW PALE & ENGLISH CARAMEL



Sierra Nevada Northern Hemisphere Wet Hop Ale

Harvest Ale features Cascade and Centennial hops from the Yakima Valley in Eastern Washington. These hops are harvested and shipped as “wet” un-dried hops—the same day they are picked

ALCOHOL CONTENT 6.7% BY VOLUME

MALTS TWO-ROW PALE & CARAMEL

BEGINNING GRAVITY 16.5 PLATO

YEAST TOP-FERMENTING ALE YEAST

ENDING GRAVITY 4.0 PLATO

BITTERING HOPS CENTENNIAL

BITTERNESS UNITS 60-65

FINISHING HOPS CASCADE & CENTENNIAL



Sierra Nevada Southern Hemisphere Fresh Hop Ale

Like our Celebration Ale, the fresh hops in this beer are dried right after being picked then shipped immediately to Chico for brewing so that they retain their peak aromatics and flavors

ALCOHOL CONTENT 6.7% BY VOLUME

MALTS PALE & CARAMEL

BEGINNING GRAVITY 14.7 PLATO

YEAST TOP-FERMENTING ALE YEAST

ENDING GRAVITY 3.9 PLATO

BITTERING HOPS PACIFIC HALERTAU

BITTERNESS UNITS 66

FINISHING HOPS NEW ZEALAND MOTUEKA
& NEW ZEALAND SOUTHERN CROSS



Sierra Nevada Homegrown Estate Ale

This Estate Ale is rich with the flavors of the valley—featuring hops with earthy, grapefruit-like flavors and layered spicy aromas and barley with mild sweetness and smooth, toasted flavors. Together, these crops grow alongside the brewery to make a truly unique brew

From our fields comes a remarkable homegrown ale, made with organic wet hops and barley grown at our brewery here in Chico and one of the few estate-made ales produced anywhere in the world!



Sierra Nevada Hoptimum

Whole-Cone Hopped Imperial IPA

a 100 IBU, whole-cone hurricane of flavor. Simply put —Hoptimum: the biggest whole-cone IPA we have ever produced. Aggressively hopped, dry-hopped, AND torpedoed with our exclusive new hop varieties for ultra-intense flavors and aromas.

ALCOHOL CONTENT 10.4% BY VOLUME

BITTERING HOPS GERMAN MAGNUM

BEGINNING GRAVITY 22.8 PLATO

AROMA HOPS SIMCOE & NEW PROPRIETARY VARIETY

ENDING GRAVITY 4.5 PLATO

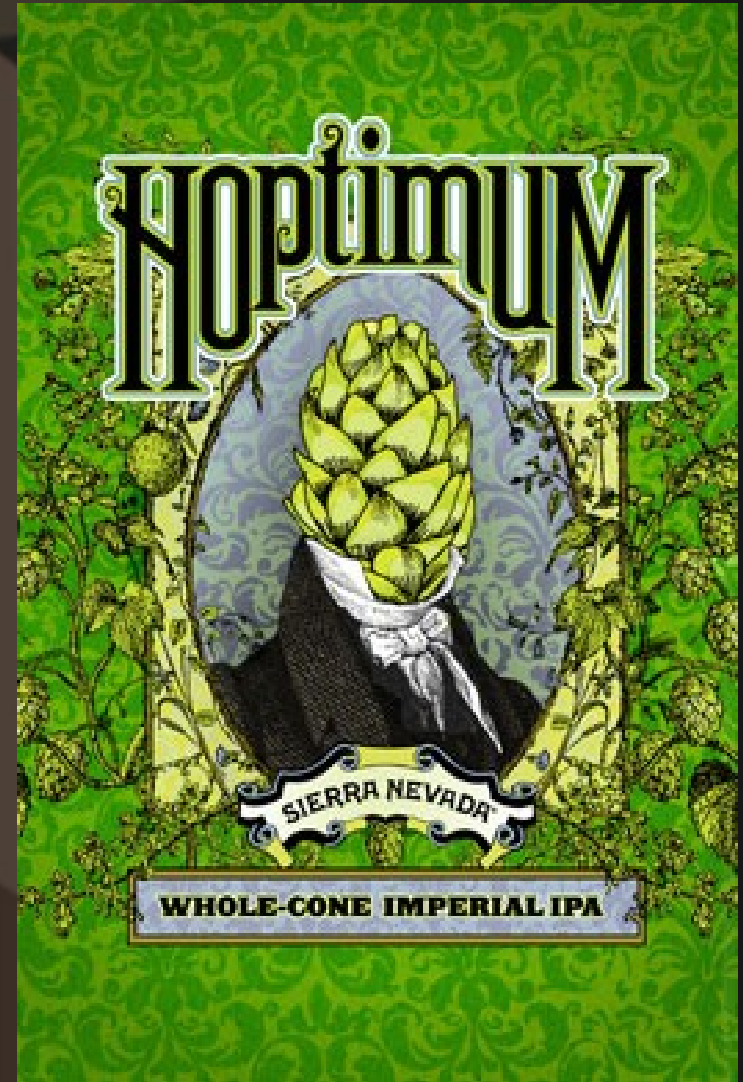
DRY HOPS SIMCOE & NEW PROPRIETARY VARIETY

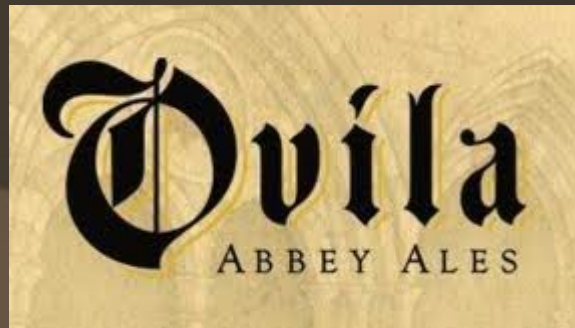
BITTERNESS UNITS 100

TORPEDO HOPS CITRA & CHINOOK

YEAST ALE

MALTS TWO-ROW PALE, GOLDEN PROMISE,
MUNICH & WHEAT





Brewed by the Abbey of New Clairvaux in collaboration with the Sierra Nevada Brewing Co.

The short version of the long history of the Sacred Stones begins in Trillo, Italy, in 1190 when Santa Maria de Ovila, the original home of the stones, was constructed. For the next 800 years, it served as a home for Cistercian monks. In 1831, William Randolph Hearst bought the monastery and had it shipped piece by piece to San Francisco, where he had plans to re-construct it for his family. Hearst's plans were never realized, and the stones sat in Golden Gate Park until the Abbey of New Clairvaux, in Vina, California was awarded possession of the stones, and work to re-build the chapter house began in 1994. Now, stone by stone the 12th century building is being brought back to life.

Before beginning the Ovila series, the team at Sierra Nevada and Father Thomas X. Davis of New Clairvaux visited the Trappist breweries of Belgium for inspiration and education. In the end, the Ovila Abbey Ales series includes three beers that will be produced by Sierra Nevada and the monks of New Clairvaux; a Dubbel, Saison and Quadrupel. The Dubbel, aptly named Ovila, is the first in the series and truly kicks off the project and the partnership with an amazing accomplishment.

Ovila Dubbel

Ovila Abbey Dubbel is brewed in the abbey tradition, and perfect for the re-birth of spring. Clear and deep copper in color, this Abbey Dubbel has a complex and rich malty sweetness with hints of caramelized sugar. The aroma is a heady and layered mix of fruit and spice, with hints of clove, raisin, and black pepper from the use of an abbey style yeast

EST. CALORIES: 225 ABV: 7.5



Ovila Saison

A collaboration between Sierra Nevada Brewing Co and the monks at the Abbey of New Clairvaux, *Ovila Abbey Saison* brings the centuries-old monastery brewing tradition to America. *Ovila Abbey Saison* is complex and contemplative-but also refreshingly dry and drinkable. With earthy and spicy aromas, this rustic Saison has note of green grass and a faint citrus tang. The body is light and layered with fruit and spice accents and a dry, peppery finish. A portion of the proceeds from this ale go toward the restoration of the historic Santa Maria de Oliva chapter house on the grounds of the Abbey of New Clairvaux. This medieval building stood for nearly eight centuries in Spain. William Randolph Hearst purchased the monastery in 1931 and planned to use the stones for a castle even grander than his famous San Simeon. Although Hearst's plan crumbled, these historic stones will rise again in a California Cistercian abbey

EST. CALORIES: 210 ABV: 7%



Ovila Quad

A collaboration between Sierra Nevada Brewing Co. and the monks at the Abbey of New Clairvaux, **Ovila Abbey Quad** brings the centuries-old monastery brewing tradition to America. **Ovila Abbey Quad** is rich and complex with layers of flavor including notes of intense dark fruits, and caramel-like maltiness. Rich and complex, this ale should be shared among friends in the true spirit of the season. A portion of the proceeds from this ale goes toward the restoration of the historic Santa Maria de Ovila chapter house on the grounds of the Abbey of New Clairvaux. This medieval building stood for nearly eight centuries in Spain. William Randolph Hearst purchased the monastery in 1931 and planned to use the stones for a castle even grander than his famous San Simeon. Although Hearst's plans crumbled, these historic stones will rise again in a California Cistercian abbe

EST. CALORIES: 312 ABV: 10.4%

