

#2 Sierra Nevada Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **9.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.5 kg (9.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 30 g | 60 min | 7.1 % |
| Boil | Cascade | 28 g | 20 min | 7.1 % |
| Aroma (end of boil) | Cascade | 45 g | 10 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 5 g | Mangrove Jack's |