

## Pale Ale Clone (Sierra Nevada)

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **7.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale (Strzegom)	2 kg (94.1%)	79 %	6.5
Grain	Karmelowy	0.125 kg (5.9%)	75 %	140

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	2.3 g	60 min	12 %
Boil	Perle	8.5 g	60 min	7 %
Boil	Cascade	12.5 g	15 min	5 %
Aroma (end of boil)	Cascade	9.4 g	0 min	5 %
Dry Hop	Cascade	9.4 g	4 day(s)	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6.5 g	---

### Notes

- Wymaga poprawek o ewentualne uwagi z dnia warzenia!!!  
*Dec 1, 2017, 9:06 PM*