

Sierra Nevada Pale Ale Clone

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Słód Pilsneński Viking Malt Strzegom 3-4,5 EBC | 4.3 kg (81.4%) | 80 % | 4 |
| Grain | SŁÓD VIKING KARMELOWY 150 | 0.4 kg (7.6%) | 75 % | 150 |
| Grain | SŁÓD VIKING MONACHIJSKI JASNY I | 0.58 kg (11%) | 78 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------------|--------|--------|------------|
| Boil | Sybilla własny (szyszki) | 40 g | 60 min | 5 % |
| Aroma (end of boil) | Chinok pl | 20 g | 5 min | 7.5 % |
| Aroma (end of boil) | Nelson Sauvín NZ | 20 g | 5 min | 11 % |
| Aroma (end of boil) | Sybilla własny (szyszki) | 20 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------------|-----|-------|--------|--------------------|
| Safale - American Ale Yeast US-05 | Ale | Slant | 200 ml | Fermentis / Safale |
|-----------------------------------|-----|-------|--------|--------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2.5 g | Boil | 15 min |
| Water Agent | Gips | 0.3 g | Mash | --- |