

Sierra Nevada Pale Ale - klon

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **8.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (92.1%) | 81 % | 4 |
| Grain | Strzegom Karmel 150 | 0.43 kg (7.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 15 g | 90 min | 4 % |
| Boil | Cascade | 23 g | 60 min | 4 % |
| Boil | Cascade | 60 g | 30 min | 4 % |
| Boil | Cascade | 60 g | 0 min | 4 % |