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 Sauvin 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	---