Sierra Nevada Pale Ale

- Gravity **13.1 BLG**
- ABV **---**
- IBU **42**
- SRM **8.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **35.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **38.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg *(96.4%)*	79 %	6
Grain	Strzegom Karmel 150	0.3 kg *(3.6%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Boil	Perle	30 g	30 min	7 %
Boil	Cascade	35 g	10 min	7.7 %
Boil	Cascade	85 g	0 min	7.7 %
Dry Hop	Cascade	85 g	4 day(s)	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	1000 ml	Wyeast Labs

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min

Notes

- http://www.brewersfriend.com/homebrew/recipe/view/28546/sierra-nevada-pale-ale-clone

  Cel: http://www.sierranevada.com/beer/year-round/pale-ale
  ALCOHOL CONTENT 5.6% by volume
  BEGINNING GRAVITY 13.1° plato
  ENDING GRAVITY 2.8° plato
  BITTERNESS UNITS 38
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