

# Sierra Nevada Clone

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **5.7**
- 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 **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 4.6 kg (93.9%) | 80 %  | 7   |
| Grain | Caramel/Crystal Malt - 20L | 0.3 kg (6.1%)  | 75 %  | 39  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 12 g   | 90 min | 13.5 %     |
| Boil    | Cascade | 30 g   | 45 min | 6 %        |
| Boil    | Cascade | 43 g   | 1 min  | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | safale     |

## Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Water Agent | calcium sulphate | 5 g    | Mash    | 10 min |