

# Sierra Nevada Pale Ale - klon

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- 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 %