

# 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