

# Sierra Nevada Pale Ale Clone

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- 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 Sauvín 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    | ---    |