# Sierra Nevada Pale Ale Clone

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **11.3**
- 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 **15.5 liter(s)**
- Total mash volume **20.7 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 **15.5 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 **18 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 *(83.2%)* | 80 % | 4 |
| Grain | Słód krmelowy 150 Viking | 0.87 kg *(16.8%)* | 75 % | 150 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Sybilla własny (szyszki) | 40 g | 60 min | 5 % |
| Aroma (end of boil) | Amarillo USA | 36 g | 5 min | 9.5 % |
| Aroma (end of boil) | Kohatu NZ | 14 g | 5 min | 6.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale - American Ale Yeast US-05 | Ale | Dry | 11 g | Fermentis / Safale |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|

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

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|---|---|---|---|---|
| Fining | Mech irlandzki | 2.5 g | Boil | 15 min |
| Water Agent | Gips | 0.3 g | Mash | --- |