

# Sierra Nevada Pale Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	5.15 kg (92%)	85 %	6
Grain	Bestmalz - Caramel Pils	0.45 kg (8%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Cascade USA	30 g	30 min	7.1 %
Boil	Citra	15 g	5 min	12 %
Aroma (end of boil)	Cascade USA	30 g	0 min	7.1 %
Dry Hop	Cascade USA	90 g	3 day(s)	7.1 %
Dry Hop	Cascade	20 g	3 day(s)	6 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %
Dry Hop	Chinook	30 g	3 day(s)	13 %
Dry Hop	Citra	15 g	3 day(s)	12 %