

## Sierra Nevada Pale (clone) v2 - 5.1%

American Pale Ale

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Type: All Grain

IBU : 54 (Tinseth)  
 BU/GU : 1.12  
 Colour : 19 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.037  
 Original Gravity : 1.048  
 Final Gravity : 1.009

Fermentables (1.18 kg)

1.123 kg - Maris Otter 5.5 EBC (95.3%)  
 ^ The Malt Miller (UK) MAL-00-038  
 56 g - Medium Crystal 240 265 EBC (4.8%)

Hops (35.9 g)

45 min - 10.5 g - Cascade (T90) - 7.5% (35 IBU)  
 ^ Brouwnaatje (NL) BM BL.053.148.3/100  
 15 min - 10.5 g - Cascade (T90) - 7.5% (18 IBU)  
 ^ Brouwnaatje (NL) BM BL.053.148.3/100

Dry Hops

4 days - 14.9 g - Cascade (T90) - 7.5%  
 ^ Brouwnaatje (NL) BM BL.053.148.3/100

Miscellaneous

Mash - 0.12 g - Baking Soda (NaHCO<sub>3</sub>)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.64 g - Calcium Chloride (CaCl<sub>2</sub>) 33 % ..  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.35 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.12 g - Chalk (CaCO<sub>3</sub>)  
 ^ The Malt Miller (UK) CHE-03-027  
 Mash - 0.55 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.05 g - Gypsum (CaSO<sub>4</sub>)  
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 pkg - Fermentis Safale American US-05  
 ^ Lot # 81025 1949 020  
 ^ Brouwnaatje (NL) BM BV.40719

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.54 L  
 Sparge Water : 5.47 L  
 Boil Time : 60 min  
 Total Water : 9.01 L

19 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)

71 °C - Strike Temp  
 65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning

18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 85 Mg 8 Na 22 Cl 67 SO 155 HCO 43

SO/Cl ratio: 2.3

Mash pH: 5.38

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

## Recipe Notes

Target: ABV = 5.6 % OG = 1.052