

Sierra Nevada - Pale Ale v2 - 5.4%

American Pale Ale
Author: Sierra Nevada

Type: All Grain

IBU : 33 (Tinseth)
BU/GU : 0.63
Colour : 17 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.053
Final Gravity : 1.012

Fermentables (1.35 kg)
1.24 kg - Pale Ale Malt 2-Row 6.9 EBC (92%)
108 g - Caramel Malt 118 EBC (8%)

Hops (21 g)
90 min - 2 g - Cascade (Whole) - 5.58% (6 IBU)
^ The Malt Miller (UK) HOP-01-000
60 min - 3 g - Cascade (Whole) - 5.58% (8 IBU)
^ The Malt Miller (UK) HOP-01-000
30 min - 8 g - Cascade (Whole) - 5.58% (17 IBU)
^ The Malt Miller (UK) HOP-01-000

Hop Stand
20 min hopstand @ 80 °C
20 min 80 °C - 8 g - Cascade (Whole) - 5.58%...
^ The Malt Miller (UK) HOP-01-000

Miscellaneous
Mash - 0.89 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.57 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.55 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.33 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.51 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.4 pkg - White Labs California Ale WLP001

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 4.04 L
Sparge Water : 6.03 L
Boil Time : 90 min
Total Water : 10.07 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
74.4 °C - Strike Temp
68 °C - 60 min - Temperature
76 °C - 10 min - Mash Out

Fermentation Profile
Ale
20 °C - 14 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5
Mash pH: 5.4
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:



17 EBC

Recipe Notes

Target: ABV = 5.6 %, IBU = 38, OG = 1.0539, FG = 1.0109.
<https://sierranevada.com/blog/pale-ale-homebrew-recipe/>