

Sierra Nevada - Pale Ale (clone) v2 - 5.9%

American Pale Ale

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Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.56
 Colour : 18 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043
 Original Gravity : 1.056
 Final Gravity : 1.011

Fermentables (1.39 kg)

1.245 kg - Pale Ale Malt 5.5 EBC (89.7%)
 ^ The Malt Miller (UK) MAL-00-042
 94 g - Crystal Malt 130 EBC (6.8%)
 ^ The Malt Miller (UK) MAL-01-029
 49 g - Carapils 4 EBC (3.5%)
 ^ The Malt Miller (UK) MAL-01-016

Hops (24.3 g)

60 min - 3.3 g - Magnum (Whole) - 11% (16 IBU)
 ^ The Malt Miller (UK) HOP-02-006
 30 min - 3.9 g - Perle (Whole) - 6% (8 IBU)
 10 min - 4.9 g - Cascade (Whole) - 5.58% (5 IBU)
 ^ The Malt Miller (UK) HOP-01-000

Hop Stand

10 min hopstand @ 80 °C
 10 min - 12.2 g - Cascade (Whole) - 5.58% (3...)

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.21 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.22 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Fermentis Safale American US-05
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 4.16 L
 Sparge Water : 5.05 L
 Boil Time : 60 min
 Total Water : 9.21 L



18 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 17 °C - 10 days - Primary
 20 °C - 4 days - Diacetyl rest
 17 °C - 14 days - Carbonation
 17 °C - 28 days - Conditioning

Water Profile

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

SO/Cl ratio: 5

Mash pH: 5.39

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 = 5.60 %, IBU = 30.5, EBC = 16.3, OG = 1.057, FG = 1.014.