

# Sierra Nevada Clone

*American Pale Ale*

**Type:** All Grain

**Batch Size:** 5.00 gal

**Boil Size:** 6.84 gal

**Boil Time:** 90 min

**Taste Rating(out of 50):** 35.0

**Taste Notes:**

**Date:** 5/17/2008

**Brewer:** steve

**Asst Brewer:**

**Equipment:** Brew Pot (7.5 gal) and Cooler (48 qt)

**Brewhouse Efficiency:** 75.00

## Ingredients

Amount	Item	Type	% or IBU
9.00 lb	Brewers Malt 2-Row (Briess) (1.5 SRM)	Grain	81.82 %
1.00 lb	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	9.09 %
1.00 lb	Vienna Malt (Briess) (3.5 SRM)	Grain	9.09 %
1.00 oz	Pearle [8.20 %] (60 min)	Hops	28.6 IBU
1.00 oz	Cascade [6.30 %] (60 min)	Hops	22.0 IBU
1.00 oz	Cascade [6.30 %] (0 min) (Aroma Hop-Steep)	Hops	-
0.25 tsp	Irish Moss (Boil 15.0 min)	Misc	
1.00 tbsp	PH 5.2 Stabilizer (Mash 60.0 min)	Misc	
1 Pkgs	California Ale (White Labs #WLP001)	Yeast-Ale	

## Beer Profile

**Est Original Gravity:** 14.763 Plato

**Measured Original Gravity:** 13.750 Plato

**Est Final Gravity:** 3.469 Plato

**Measured Final Gravity:** 1.290 Plato

**Estimated Alcohol by Vol:** 6.12 %

**Actual Alcohol by Vol:** 6.66 %

**Bitterness:** 50.6 IBU

**Calories:** 245 cal/pint

**Est Color:** 7.9 SRM

**Color:**

Color

## Mash Profile

**Mash Name:** Single Infusion, Medium Body, Batch Sparge

**Total Grain Weight:** 11.00 lb

**Sparge Water:** 3.22 gal

**Grain Temperature:** 72.0 F

**Sparge Temperature:** 168.0 F

**TunTemperature:** 72.0 F

**Adjust Temp for Equipment:** FALSE

**Mash PH:** 5.4 PH

**Single Infusion, Medium Body, Batch Sparge**

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 13.75 qt of water at 165.9 F	154.0 F
5 min	Step	Add 7.00 qt of water at 199.5 F	168.0 F

***Mash Notes:*** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

### Carbonation and Storage

***Carbonation Type:*** Corn Sugar    ***Volumes of CO2:*** 2.4

***Pressure/Weight:*** 3.8 oz    ***Carbonation Used:*** -

***Keg/Bottling Temperature:*** 60.0 F    ***Age for:*** 28.0 days

***Storage Temperature:*** 52.0 F

### Notes

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