

Celebration Sierra Nevada AIPA 1981

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **69.7 C**, Time **60 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **60 min** at **69.7C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5.7 kg (93%) | 80 % | 7 |
| Grain | Caramel/Crystal Malt - 20L | 0.43 kg (7%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 21 g | 100 min | 13 % |
| Boil | Centennial | 14 g | 100 min | 10.5 % |
| Boil | Cascade | 43 g | 10 min | 6 % |
| Aroma (end of boil) | Centennial | 19 g | 0 min | 10.5 % |
| Whirlpool | Cascade | 38 g | 0 min | 6 % |
| Dry Hop | Cascade | 38 g | 5 day(s) | 6 % |
| Dry Hop | Centennial | 19 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 40 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|------------------|-----|------|---------|
| Water Agent | Calcium Sulphate | 5 g | Boil | 100 min |
| Fining | Whirfloc Tablet | 2 g | Boil | 15 min |