

# 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