

# SIERRA NEVADA IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **2 %**
- Size with trub loss **38.2 liter(s)**
- Boil time **100 min**
- Evaporation rate **2 %/h**
- Boil size **40.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **39.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale Malt	8 kg (66.7%)	79 %	6
Grain	Karmelowy Pszeniczny Strzegom	1 kg (8.3%)	79 %	130
Grain	Barley, Raw	2 kg (16.7%)	60.9 %	4
Grain	Oat, Raw	1 kg (8.3%)	60.9 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial PL	50 g	90 min	5.4 %
Boil	Chinook PL	50 g	90 min	7.3 %
Aroma (end of boil)	Cascade PL	75 g	10 min	3.4 %
Whirlpool	Crystal PL	75 g	30 min	2.4 %
Whirlpool	Centennial PL	50 g	30 min	5.4 %
Dry Hop	Cascade PL	75 g	3 day(s)	3.4 %
Dry Hop	Centennial PL	50 g	3 day(s)	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis