

SIERRA NEVADA IPA

- 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 |