

# Sierra Nevada Resilience IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **17.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (89.7%)	80 %	4
Grain	Strzegom Karmel 300	0.75 kg (10.3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	28 g	80 min	10.5 %
Boil	Cascade	28 g	15 min	6 %
Boil	Centennial	28 g	15 min	10.5 %
Whirlpool	Cascade	14 g	15 min	6 %
Whirlpool	Centennial	14 g	15 min	10.5 %
Dry Hop	Cascade	14 g	2 day(s)	6 %
Dry Hop	Centennial	14 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	35 ml	Fermentum Mobile