

Sierra Nevada Celebration IPA - 6.7%

American IPA

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Type: All Grain

IBU : 57 (Tinseth)  
BU/GU : 0.84  
Colour : 26 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.049  
Original Gravity : 1.067  
Final Gravity : 1.016

Fermentables (1.75 kg)

1.537 kg - Pale Malt 2-Row 3.9 EBC (87.7%)  
215 g - Crystal 60L 118 EBC (12.3%)

Hops (54.7 g)

75 min - 5 g - Chinook (T90) - 11.8% (28 IBU)  
^ The Malt Miller (UK) HOP-05-000  
20 min - 6.8 g - Cascade (T90) - 7.5% (14 IBU)  
^ Brouwmaatje (NL) BM-BL.053.148.3/100  
20 min - 2.7 g - Centennial - 9% (7 IBU)  
^ Worcester Hop Shop (UK)

Hop Stand

30 min hopstand @ 80 °C  
30 min - 8.3 g - Centennial - 9% (5 IBU)  
^ Worcester Hop Shop (UK)  
30 min - 6.8 g - Cascade (T90) - 7.5% (3 IBU)  
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Dry Hops

4 days - 16.8 g - Cascade (T90) - 7.5%  
^ Brouwmaatje (NL) BM-BL.053.148.3/100  
4 days - 8.3 g - Centennial - 9%  
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 1.67 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.56 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.71 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 3.52 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

Yeast

0.6 pkg - Fermentis Safale American US-05  
^ Lot # 81025 1949 020  
^ Brouwmaatje (NL) BM-BV.40719

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.21 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 5.26 L  
Sparge Water : 4.75 L  
Boil Time : 75 min  
Total Water : 10.01 L



26 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
75.5 °C - Strike Temp  
69 °C - 60 min - Temperature  
77 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning  
17 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
17 °C - 14 days - Carbonation  
17 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 107 Mg 9 Na 25 Cl 74 SO 228 HCO 17

SO/Cl ratio: 3.1  
Mash pH: 5.31  
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 6.8 %, IBU = 65, OG = 1.068, FG = 1.016.

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## Recipe Notes

Yeast: Chico strain (such as Fermentis SafAle US-05, White Labs WLP001 California Ale, Wyeast 1056 American Ale).

<https://beerandbrewing.com/recipe-sierra-nevada-celebration-ipa/>