

Sierra Nevada - keg fermented - 5.3%

American IPA

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Type: All Grain

IBU : 52 (Tinseth)
BU/GU : 1.05
Colour : 16 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.050
Final Gravity : 1.010

Fermentables (1.3 kg)

1.197 kg - Pale Malt 2-Row 5.9 EBC (92.1%)
103 g - Crystal 45L Malt 118 EBC (7.9%)

Hops (39.5 g)

60 min - 2.9 g - Magnum - 10.7% (16 IBU)
^ The Malt Miller (UK) HOP-06-009
30 min - 3.6 g - Perle - 8.25% (12 IBU)
10 min - 6.6 g - Cascade (T90) - 7.5% (11 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Hop Stand

45 min hopstand @ 75 °C
45 min 75 °C - 26.4 g - Cascade (T90) - 7.5%...
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.2 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.19 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Fermentis Safale American US-05
^ Brouwmaatje (NL) BM-BV.40719

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.9 L
Sparge Water : 5.23 L
Boil Time : 60 min
Total Water : 9.13 L



16 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature
76 °C - 15 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5
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 = 5.34 %, IBU = 35.11, EBC = 14.31, OG = 1.050, FG = 1.009, mash pH = 5.31.

Starting Mash Thickness: 2.8 L/kg