

Sierra Nevada - Torpedo Extra IPA (clone) - 7.2%

American IPA

Author: Sierra Nevada / The Malt Miller

Type: All Grain

IBU : 55 (Tinseth)
BU/GU : 0.78
Colour : 20 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.050
Original Gravity : 1.068
Total Gravity : 1.070
Final Gravity : 1.015

Fermentables (1.69 kg)

1.569 kg - Best (Pale) Ale Malt 5.7 EBC (93%)
^ The Malt Miller (GB) MAL-00-042
119 g - Crystal Malt 150 EBC (7.1%)
^ The Malt Miller (UK) MAL-01-008
28 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (48.3 g)

70 min - 6.9 g - Magnum - 10.7% (34 IBU)
^ The Malt Miller (UK) HOP-06-009
10 min - 8.3 g - Magnum - 10.7% (16 IBU)
^ The Malt Miller (UK) HOP-06-009

Hop Stand

10 min hopstand @ 80 °C
10 min - 8.3 g - Crystal - 3.3% (1 IBU)
^ The Malt Miller (UK) HOP-05-044
10 min - 8.3 g - Magnum - 10.7% (3 IBU)
^ The Malt Miller (UK) HOP-06-009

Dry Hops

10 days - 8.3 g - Crystal - 3.3%
^ The Malt Miller (UK) HOP-05-044
10 days - 4.1 g - Citra - 12.1%
^ The Malt Miller (UK) HOP-05-003
10 days - 4.1 g - Magnum - 10.7%
^ The Malt Miller (UK) HOP-06-009

Miscellaneous

Mash - 0.87 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.54 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.54 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.29 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.42 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

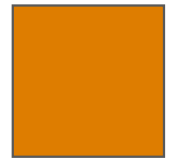
Yeast

0.7 pkg - White Labs California Ale WLP001

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.06 L
Post-Boil Vol : 5.96 L

Mash Water : 5.06 L
Sparge Water : 4.74 L
Boil Time : 70 min
Total Water : 9.8 L



20 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
74.4 °C - Strike Temp
68 °C - 90 min - Temperature
76 °C - 5 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
20 °C - 10 days - Primary
22 °C - 4 days - Diacetyl rest
20 °C - 45 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: 5.39

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:

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Recipe Notes

Target; ABV = 7.2 %, IBU = 65, OG = 1.068, FG = 1.014.

<https://sierranevada.com/blog/torpedo-ipa-homebrew-recipe>

<https://www.themaltmiller.co.uk/product/sierra-nevada-torpedo-extra-ipa>