

Sierra Nevada Celebration

Method: **All Grain**
Style: **American IPA**
Boil Time: **60 min**
Batch Size: **5.5 gallons** (*fermentor volume*)
Boil Size: **7.5 gallons**
Boil Gravity: **1.050** (*recipe based estimate*)
Efficiency: **72%** (*brew house*)
Source: **Sierra Nevada**

Original Gravity: **1.068**

Final Gravity: **1.015**

ABV (standard): **6.91%**

IBU (tinseth): **69.2**

SRM (morey): **12.68**



Fermentables

Amount	Fermentable	PPG	°L	Bill %
12.5 lb	American - Pale 2-Row	37	1.8	88%
1.7 lb	United Kingdom - Crystal 60L	34	60	12%
14.2 lb	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
0.75 oz	Chinook	Pellet	14.1	Boil	60 min	36.56
1.7 oz	Cascade	Pellet	6.3	Boil	15 min	18.37
0.8 oz	Centennial	Pellet	10.4	Boil	15 min	14.27
1.1 oz	Cascade	Pellet	6.3	Boil	0 min	
0.7 oz	Centennial	Pellet	10.4	Boil	0 min	
0.9 oz	Cascade	Pellet	6.3	Dry Hop	7 days	
0.5 oz	Centennial	Pellet	10.4	Dry Hop	7 days	

Hops Summary

Amount	Variety	Type	AA
3.7 oz	Cascade	Pellet	6.3
2 oz	Centennial	Pellet	10.4
0.75 oz	Chinook	Pellet	14.1

Mash Guidelines

Amount	Description	Type	Temp	Time
--	Mash In	Infusion	156 F	60 min
--	Mash Out	Sparge	169 F	10 min

Starting Mash Thickness: 1.55 qt/lb

Other Ingredients

Amount	Name	Type	Use	Time
0.46 each	Whir flock Tablet	Fining	Boil	10 min.

Yeast

White Labs - California Ale Yeast WLP001					
Attenuation (custom):	80%	Flocculation:	Medium		
Optimum Temp:	68 - 73 °F	Starter:	Yes		
Fermentation Temp:	62 °F	Pitch Rate:	0.75 (<i>M cells / ml / ° P</i>)		
			259 B cells required		

Target Water Profile: Stonington Well Water

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
16	3	8	15	9	39