SIERRA NEVADA TOR...

American IPA

Beer profile 12.00 SRM 5.54 Abv 87 IBU 167.00 Kcals 1.052 OG 1.010 FG

RECIPE BREW HISTORY

VERSION 1

Serving beer at 5.00°C

Brew water

These values are calculated automatically based on the fermentables you include in your mash stage(s).

Batch Size	5.50 L
Kettle Water Addition	6.35 L
Pre-Mix Water Addition	1.07 L
Total water	7.42 L

1 Mash

Fermentables

	Amount (gr)	SRM
Caramunich Malt	155.00	56.00
Pilsner Malt	1550.00	3.50

Mashing scheme

	Start temp. in °C	Duration in min.
1	68.0	68
2	78.0	2

Support (https://minibrew.zendesk.com/hc/)

2 Boil

Boiling time: 75 min

Hops & other ingredients

	Amount (gr)	Duration (min)	Alpha acid
Magnum	7.00	60	13.0
Magnum	7.00	30	13.0
Magnum	7.00	5	13.0
Hallertauer Hersbrucker	7.00	5	4.0

3 Fermentation

Fermentation scheme

	Temperature	End Temperature	Duration	Additions
Primary (Airlock)	18.0	18.0	7 days	SafAle American US-05 - 11.00gr Magnum - 5.00gr for 10 days Hallertauer Hersbrucker - 5.00gr for 10 days Citra - 5.00gr for 10 days
	25.0	25.0	2 days	
Conditioning	5.0	5.0	2 days	
Conditioning	5.0	5.0	6 days	

Support
(https://minibrew.zendesk.com/hc/)