

Resilience IPA

Sierra Nevada



Extract & Steeping Grain Version

Batch Size: 5 gallons (fermentor)
Boil Volume: 3 gallons/6 gallons
Boil Time: 60 minutes
Alcohol by Volume: 6.5% ABV
Bitterness: 64 IBU
Color: 11 SRM
Original Gravity (OG): 1.065 SG
Finishing Gravity (FG): 1.016 SG

FERMENTABLES

6.6 lb Golden Pale liquid malt extract (LME)
2 lb Golden Pale dry malt extract (DME)

STEEPING GRAINS

1 lb Crystal 60L malt

HOPS*

1.5 oz Centennial pellet hops @ 60 min.
1 oz Centennial pellet hops @ 15 min.
1 oz Cascade pellet hops @ 15 min.
0.5 oz Centennial pellet hops @ Whirlpool
0.5 oz Cascade pellet hops @ Whirlpool
0.5 oz Centennial pellet hops @ dryhop
0.5 oz Cascade pellet hops @ dryhop

**Hop schedule for extract brew is based on a "partial" boil method. If utilizing a "full" boil with extract recipe, follow the All-Grain Hop schedule at the right.*

YEAST

Imperial Yeast A24 Dryhop or A07 Flagship

OTHER

1 Whirlfloc tablet (kettle finings) @ 15 min

All-Grain Version

Batch Size: 5 gallons (fermentor)
Boil Volume: 6 gallons
Boil Time: 60 minutes
Alcohol by Volume: 6.5% ABV
Bitterness: 64 IBU
Color: 11 SRM
Original Gravity (OG): 1.065 SG
Finishing Gravity (FG): 1.016 SG

Mash Temp: 152 F

Mash Type: Single Infusion

Mash Time: 60 minutes

Efficiency: 65%

GRAINS

12 lb Pale 2-Row malt
1.25 lb Crystal 60L malt

HOPS

1 oz Centennial pellet hops @ 60 min.
1 oz Centennial pellet hops @ 15 min.
1 oz Cascade pellet hops @ 15 min.
0.5 oz Centennial pellet hops @ Whirlpool
0.5 oz Cascade pellet hops @ Whirlpool
0.5 oz Centennial pellet hops @ dryhop
0.5 oz Cascade pellet hops @ dryhop

YEAST

Imperial Yeast A24 Dryhop or A07 Flagship

OTHER

1 Whirlfloc tablet (kettle finings) @ 15 min

If you have any questions about the instructions in this recipe please call us at (503) 232-8793 or email info@fhsteinbart.com