

Resilience IPA Recipe

Details:

5 gallons

Target OG: 1.065

Target FG: 1.016

IBUs: 64

SRM:11

Grains:

11 lb. (4.99 kg) Rahr 2-Row (90%)

1.25 lb. (0.57 kg) Crisp Crystal 60L (10%)

Hops:

1.0 oz. (28 g) Centennial hops @ 80 min (33 IBU)

1.0 oz. (28 g) Cascade hops @ 15 min (8.5 IBU)

1.0 oz. (28 g) Centennial hops @ 15 min (15.5 IBU)

0.5 oz. (14 g) Cascade hops @ Whirlpool (2.6 IBU)

0.5 oz. (14 g) Centennial hops @ Whirlpool (4.7 IBU)

0.5 oz. (14 g) Cascade hops @ dry hop (0 IBU)

0.5 oz. (14 g) Centennial hops @ dry hop (0 IBU)

Mash grains at 152°F (66.7°C) for 60 minutes. If including a mash out step, raise temperature to 168°F (75.6°C) and hold for ten minutes. Sparge with 168°F (75.6°C) water to collect 6.53 gallons (24.7 liters) of wort.

Bring to a boil and add hops as indicated. At flameout, stir wort to cool slightly and add whirlpool hops. Let rest for 20 minutes before chilling the rest of the way to pitch temperature.

Pitch yeast. Ferment at 60–62°F (15.6–16.7°C). Add dry hops towards the end of active fermentation, when specific gravity is around 1.020–1.024 (5.1–6.1°P). Let rest for four days or until fermentation is complete.

Cold crash to drop hops out of suspension. Rack to secondary or keg.