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CELEBRATION ALE

AMERICAN IPA

OG: 1.058

Color: 8.5 SRM

FG: 1.014

ABV: 5.8%

IBU: 60.2

Extract	Weight	Percent
Pilsen Light LME	6 lbs	66.7
Amber DME	2 lb	22.2

Steeping Grains	Weight	Percent
Carastan 30-37 °L	1 lb	11.1

Hops	Weight	IBU
Chinook, 60 min	1 oz	42.4
Cascade, 30 min	1 oz	9.1
Centennial, 15 min	1 oz	8.7
Cascade, Dry Hop	1 oz	0
Centennial, Dry Hop	1 oz	0

Yeast

White Labs California Ale WLP001, Wyeast American Ale 1056, or Fermentis Safale US-05

Additional - Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 21A - American IPA

An American version of the historical English style, brewed using American ingredients and attitude. Hop flavor is medium to high, and should reflect an American hop character with citrusy, floral, resinous, piney or fruity aspects. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style. May be slightly sulfury, but most examples do not exhibit this character.

This style includes a prominent to intense hop aroma with a citrusy, floral, perfume-like, resinous, piney, and/or fruity character derived from American hops. Many versions are dry hopped and can have an additional grassy aroma, although this is not required. Some clean malty sweetness may be found in the background, but should be at a lower level than in English examples. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is also acceptable. Some alcohol may be noted.

Vital Statistics:	OG: 1.056 – 1.070	FG: 1.010 – 1.014
IBUs: 40 – 70	SRM: 6 – 14	ABV: 5.5 – 7.5%

Commercial Examples: Bell's Two-Hearted Ale, AleSmith IPA, Russian River Blind Pig IPA, Stone IPA, Three Floyds Alpha King, Great Divide Titan IPA, Bear Republic Racer 5 IPA, Victory Hop Devil, Sierra Nevada Celebration Ale, Anderson Valley Hop Otin', Dogfish Head 60 Minute IPA, Founder's Centennial IPA, Anchor Liberty Ale, Harpoon IPA, Avery IPA

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
10 lbs. Pale Malt (Gambrinus)

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Decrease bittering hops to .75 oz and follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
