

CHILLY NELSON COLD IPA

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash Target pH: 5.25	Grain	10 lb	Pilsner Malt	-	91%
		0.5 lb	Flaked Rice	-	4.5%
		0.5 lb	Dextrin Malt	-	4.5%
Boil/60min	Hop	0.25 oz	Simcoe	13.9	11.3
Boil/15min	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Whirlpool	Hop	1.5 oz	Citra (@ 190°F)	13	15.7
	Hop	16 g	Citra Incognito (@ 170°F)	12	3.6



American IPA (21A)

Original Gravity: 1.056 – 1.070 SG

Final Gravity: 1.008 – 1.014 SG

Bitterness: 40 – 70 IBUs

ABV: 5.5 – 7.5%

SRM: 6 - 14

Overall Impression: A decidedly hoppy and bitter, moderately strong American pale ale, showcasing modern American or New World hop varieties. The balance is hop-forward, with a clean fermentation profile, dryish finish, and clean, supporting malt allowing a creative range of hop character to shine through.

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	1 pkg	WLP860 – Munich Helles	55-65°F
Dry Hop Final pH: 4.55	Hop	6 oz	Nelson Sauvin	Add 48 hours after pitch, package after 3 days

TARGET STATS

Batch Size	5 gal
OG	1.057
FG	1.011
~%ABV	6.0
Efficiency	72
IBU	33
SRM	3.7

BREW NOTES

Mash Temp	152°F
Mash Duration	60 min
Boil Volume	6.5 gal
Boil Duration	60 min
Whirlpool #1 Temp/Time	190°F for 10 min
Whirlpool #2 Temp/Time	170°F for 10 min

Notes

Notice that there are two different whirlpool additions here, be especially careful with the concentrated Incognito and do not steep overlong.

Cool wort down to 55°F and pitch yeast. Allow a free rise to 65°F during the first 48 hours of fermentation and allow yeast an additional 48-72 hours at this temperature after terminal gravity to clean up diacetyl.