



## ASCENT IPA

### BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash	Grain	9 lb	US Pale 2-Row	-	76.6%
		1 lb	Idaho Pilsner	-	8.5%
		0.5 lb	Carapils	-	4.3%
		0.25 lb	Flaked Oats	-	2.1%
	Hop	0.5 oz	Nelson Sauvin	12	4.2
Boil/45min	Hop	0.75 oz	Magnum	12	30.2
Boil/10min	Hop	0.75 oz	Nelson Sauvin	12	17.8
	Sugar	1 lb	Corn Sugar (Dextrose)	-	8.5%
Boil/5min	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Whirlpool	Hop	2 oz	Mosaic	12	21



### 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	WLP007 Crisp English	65-70°F
Dry Hop	Hop	1.25 oz	Cryo Strata	High Krausen
	Hop	2 oz	Strata	
		0.75 oz	Cryo Strata	5 days ⇨ package
		1.25	Mosaic	
		2.5	Citra	

### TARGET STATS

Batch Size	5 gal
OG	1.061
FG	1.008
~%ABV	7.1
Efficiency	70
IBU	68.6
SRM	3.9

### BREW NOTES

Mash Temp	148°F
Mash Duration	60 min
Boil Volume	6.2 gal
Boil Duration	45 min
Whirlpool Temp	194°F
Whirlpool Time	15 min

### Notes

Whirlpool duration and temperature can make a difference with the final bitterness of a beer. With this recipe, allow the hops to steep for 15 minutes before beginning the cool down process.