

# IPA 61

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **115**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **28.6 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	110 g	60 min	10.7 %
Boil	Columbus/Tomahawk/Zeus	40 g	5 min	10.7 %
Whirlpool	Citra	50 g	15 min	13.7 %
Dry Hop	Citra	50 g	3 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Liquid	40 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	15 min