

# IPA 61

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **68**
- SRM **7.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (69%)	80 %	7
Grain	Strzegom Monachijski typ I	1 kg (13.8%)	79 %	16
Adjunct	Płatki pszeniczne	1 kg (13.8%)	85 %	3
Grain	zakwaszający	0.15 kg (2.1%)	--- %	---
Grain	Caraaroma	0.1 kg (1.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Pacifica (NZ)	100 g	15 min	4.8 %
Boil	Mosaic	50 g	15 min	10 %
Dry Hop	Pacifica (NZ)	100 g	5 day(s)	4.8 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile