

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 |