

Fir Tip IPA

Selected Style and Target Specs

21A-IPA-American IPA

Minimum OG:	1.056 SG	Maximum OG:	1.070 SG
Minimum FG:	1.008 SG	Maximum FG:	1.014 SG
Minimum IBU:	40 IBU	Maximum IBU:	70 IBU
Minimum Color:	6.0 SRM	Maximum Color:	14.0 SRM

Recipe Overview

Wort Volume Before Boil:	13.00 US gals	Wort Volume After Boil:	12.30 US gals
Volume Transferred:	11.50 US gals	Water Added To Fermenter:	0.0 qts
Volume At Pitching:	11.50 US gals	Volume Of Finished Beer:	11.00 US gals
Expected Pre-Boil Gravity:	1.058 SG	Expected OG:	1.061 SG
Expected FG:	1.013 SG	Apparent Attenuation:	77.5 %
Expected ABV:	6.3 %	Expected ABW:	5.0 %
Expected IBU: (using Tinseth):	39.5 IBU	Expected Color: (using Morey):	4.7 SRM
BU:GU ratio:	0.65	Approx Color:	
Mash Efficiency:	80.0 %		
Boil Duration:	60.0 mins		
Fermentation Temperature:	64 °F		

Fermentables

Ingredient	Amount	%	MCU	When
US 2-Row Malt	22lb 0oz	85.9 %	3.2	In Mash/Steeped
UK Flaked Oats	2lb 0oz	7.8 %	0.5	In Mash/Steeped
US Flaked Rye	1lb 2oz	4.4 %	0.3	In Mash/Steeped
German CaraMunich I	8.00 oz	2.0 %	1.4	In Mash/Steeped

Hops

Variety	Alpha	Amount	IBU	Form	When
US Columbus(Tomahawk)	15.5 %	1.50 oz	23.4	Loose Pellet Hops	In Mash
Comet	16.0 %	1.00 oz	16.1	Loose Pellet Hops	In Mash

Other Ingredients

Ingredient	Amount	When
Fir Tips	8.00 oz	In Boil

Yeasts

Yeast Strain	Amount	Used
Kveik - Loki	2.1 qts	

Water Profile

Target Profile:	No Water Profile Chosen		
Mash pH:	5.2		
pH Adjusted with:	Unadjusted		

Total Calcium (ppm):	0	Total Magnesium (ppm):	0
Total Sodium (ppm):	0	Total Sulfate (ppm):	0
Total Chloride (ppm):	0	Total Bicarbonate (ppm):	0

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Step Infusion (64C/147F)

Step Type	Temperature	Duration
Rest at	147 °F	60

Recipe Notes
