

## #56

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **51**
- SRM **4.6**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (7.9%)	83 %	5
Grain	Weyermann - Rye Malt	0.3 kg (4.8%)	85 %	7
Grain	Oats, Flaked	0.5 kg (7.9%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	40 g	60 min	14 %
Whirlpool	Citra	35 g	0 min	12 %
Whirlpool	Centennial	35 g	0 min	10.5 %
Dry Hop	Citra	65 g	2 day(s)	12 %
Dry Hop	Centennial	65 g	2 day(s)	10.5 %
Dry Hop	Columbus	20 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	5 g	Lallemand