

Ipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (88.9%)	82 %	4
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	109 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	12 g	Lallemand