

## IPA 42

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **59**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **35.7 liter(s)**

### Steps

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

### Mash step by step

- Heat up **28.7 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Viking Vienna Malt	1 kg (14.3%)	79 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	40 g	60 min	13.3 %
Boil	calypso	30 g	10 min	14 %
Whirlpool	Sabro	20 g	10 min	15 %
Dry Hop	Sabro	80 g	4 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	50 ml	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Water Agent	sól epsom	2 g	Mash	---
Fining	whirlfloc	6 g	Boil	10 min