

## IPA 47

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **35.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **29.3 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (84.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10.6 %
Dry Hop	Mosaic	30 g	10 day(s)	10 %
Aroma (end of boil)	Zula	30 g	10 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	100 ml	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Herb	Herbata rooibos	100 g	Secondary	2 day(s)