

## IPA 88/89

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **67.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **70 liter(s)**
- Total mash volume **84 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **70 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **67.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 8 kg (57.1%) | 82 %  | 4   |
| Grain | Cara-Pils/Dextrine  | 1 kg (7.1%)  | 72 %  | 4   |
| Grain | CaraBody            | 1 kg (7.1%)  | 72 %  | 8   |
| Grain | Vienna Malt         | 4 kg (28.6%) | 78 %  | 8   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 90 g   | 60 min | 9.4 %      |
| Boil    | Citra   | 30 g   | 20 min | 11.1 %     |
| Boil    | Citra   | 30 g   | 10 min | 11.1 %     |

### Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Safale US-05                   | Ale  | Dry  | 11.5 g | Fermentis  |
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 11 g   | Lallemand  |