

## IPA 56

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **77**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **35.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

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

### Mash step by step

- Heat up **28 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (80%) | 80 %  | 5   |
| Sugar | Cane (Beet) Sugar    | 2 kg (20%) | 100 % | 0   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Magnum     | 100 g  | 60 min | 10.6 %     |
| Boil                | Amarillo   | 50 g   | 5 min  | 9.4 %      |
| Boil                | Centennial | 50 g   | 5 min  | 10.5 %     |
| Aroma (end of boil) | Citra      | 50 g   | 5 min  | 13.4 %     |

### Yeasts

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