

## #Sowa 53 - Citra Single Hop Voss Kveik AIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **63**
- SRM **9.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt       | 5 kg (70.4%)   | 80 %  | 5   |
| Grain          | Platki owsiane             | 0.4 kg (5.6%)  | 60 %  | 3   |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (23.9%) | 80 %  | 45  |

### Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Citra | 50 g   | 60 min   | 12.6 %     |
| Whirlpool | Citra | 50 g   | 10 min   | 12.5 %     |
| Dry Hop   | Citra | 50 g   | 2 day(s) | 12.6 %     |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory      |
|--------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale  | Slant | 300 ml | Mangrove Jack's |