

## #29 Vestbrygg Outer Space Hazy IPA mode

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.6**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt   | 5 kg (86.2%)  | 80 %   | 6   |
| Grain | BESTMALZ - Best Pilsen | 0.5 kg (8.6%) | 80.5 % | 4   |
| Grain | Platki owsiane         | 0.3 kg (5.2%) | 60 %   | 3   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Mosaic   | 10 g   | 50 min   | 10 %       |
| Boil    | Amarillo | 10 g   | 50 min   | 9.5 %      |
| Boil    | Citra    | 10 g   | 50 min   | 12 %       |
| Boil    | Simcoe   | 10 g   | 50 min   | 13.2 %     |
| Dry Hop | Mosaic   | 40 g   | 7 day(s) | 10 %       |
| Dry Hop | Amarillo | 40 g   | 7 day(s) | 9.5 %      |
| Dry Hop | Citra    | 40 g   | 7 day(s) | 40 %       |
| Dry Hop | Simcoe   | 40 g   | 7 day(s) | 13.2 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 12.5 g | ---        |

### Notes

- Fermentacja ciśnieniowa 1bar  
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