

Hamburger

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **4.4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pale Ale Viking | 1.5 kg (33.3%) | 80 % | 5 |
| Grain | Pszeniczny Viking | 0.5 kg (11.1%) | 85 % | 4 |
| Grain | Żytni Weyermann | 2 kg (44.4%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Magnat | 50 g | 30 min | 12.4 % |
| Dry Hop | EXP 2/20 | 50 g | 3 day(s) | 9.3 % |
| Dry Hop | EXP 3/20 | 50 g | 3 day(s) | 9.3 % |
| Dry Hop | Zula | 50 g | 3 day(s) | 10.6 % |
| Dry Hop | Amora Preta | 100 g | 3 day(s) | 9 % |
| Dry Hop | Zombie | 100 g | 3 day(s) | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|-------|--------|------------|
| WLP521 - Hornindal Kveik Ale | Ale | Slant | 200 ml | --- |