

IPA 28

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **70**
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (66.7%) | 82 % | 4 |
| Grain | Oats, Malted | 1 kg (13.3%) | 80 % | 2 |
| Grain | Oats, Flaked | 0.5 kg (6.7%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg (6.7%) | 77 % | 4 |
| Grain | Rye Malt | 0.5 kg (6.7%) | 63 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Magnum | 50 g | 60 min | 10.6 % |
| Aroma (end of boil) | Amarillo | 50 g | 10 min | 9.9 % |
| Whirlpool | Citra | 50 g | 20 min | 13.4 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 13.4 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 100 ml | Omega |