

## IPA 44

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **78**
- SRM **3.9**
- Style **American 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 **5 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **28.8 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	9.8 %
Boil	Nugget	20 g	60 min	13.3 %
Boil	Magnum	40 g	60 min	12.2 %
Aroma (end of boil)	Calypso	25 g	5 min	14 %
Dry Hop	Calypso	50 g	3 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	50 ml	Lallemand