

# Sweet home IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **58 C**, Time **0 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **0 min** at **58C**
- Keep mash **60 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Viking Wheat Malt	1 kg (22.2%)	83 %	5
Grain	Viking Pilsner malt	1 kg (22.2%)	82 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (11.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	14 %
Boil	Mosaic	10 g	60 min	12.6 %
Boil	Simcoe	10 g	60 min	13.7 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.7 %
Aroma (end of boil)	Calista	20 g	0 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa marakuja	1130 g	Secondary	5 day(s)
Flavor	Laktoza	300 g	Boil	15 min