

# Voss IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **59**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale soufflet	2.5 kg (55.6%)	79 %	7
Grain	Weyermann - Pale Wheat Malt	1.5 kg (33.3%)	85 %	5
Grain	Weyermann - Pilsner Malt	0.5 kg (11.1%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sabro	40 g	40 min	15.1 %
Whirlpool	sabro	60 g	0 min	15.1 %
Dry Hop	Vic Secret	100 g	2 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM