

## IPA 34

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **56**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **35.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **29.3 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (76.9%)  | 82 %  | 4   |
| Grain | Oats, Flaked        | 1 kg (15.4%)  | 80 %  | 2   |
| Grain | Rye Malt            | 0.5 kg (7.7%) | 63 %  | 10  |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Magnat   | 30 g   | 60 min   | 9.8 %      |
| Boil      | Simcoe   | 20 g   | 60 min   | 11.3 %     |
| Whirlpool | Mosaic   | 20 g   | 15 min   | 11.4 %     |
| Whirlpool | Citra    | 20 g   | 15 min   | 13.4 %     |
| Whirlpool | Amarillo | 20 g   | 15 min   | 9.9 %      |
| Dry Hop   | Mosaic   | 30 g   | 3 day(s) | 11.4 %     |
| Dry Hop   | Citra    | 30 g   | 3 day(s) | 13.4 %     |
| Dry Hop   | Amarillo | 30 g   | 3 day(s) | 9.9 %      |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 50 ml  | Omega      |