

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 |