

## IPA 37

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **63**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **33.6 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (80.4%)	82 %	4
Grain	Rye Malt	0.5 kg (8.9%)	63 %	10
Grain	Wheat, Flaked	0.5 kg (8.9%)	77 %	4
Grain	Acid Malt	0.1 kg (1.8%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	60 g	60 min	9.8 %
Aroma (end of boil)	Mosaic	20 g	15 min	11.4 %
Dry Hop	Mosaic	30 g	3 day(s)	11.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

### Extras

Type	Name	Amount	Use for	Time
Herb	sencha earl grey	50 g	Secondary	3 day(s)