

IPA 37

- 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) |