

IPA 39

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **64**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **35.4 liter(s)**

Steps

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

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (90.2%)	80 %	5
Grain	Rye Malt	0.5 kg (8.2%)	63 %	10
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	11.3 %
Whirlpool	Mosaic	30 g	15 min	11.4 %
Whirlpool	Citra	30 g	15 min	13 %
Dry Hop	Citra	70 g	4 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand