

## IPA 56

---

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **77**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **35.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

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

### Mash step by step

- Heat up **28 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (80%)	80 %	5
Sugar	Cane (Beet) Sugar	2 kg (20%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	10.6 %
Boil	Amarillo	50 g	5 min	9.4 %
Boil	Centennial	50 g	5 min	10.5 %
Aroma (end of boil)	Citra	50 g	5 min	13.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	100 ml	Lallemand