

Sweet home IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **58 C**, Time **0 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **0 min** at **58C**
- Keep mash **60 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (44.4%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (22.2%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (22.2%) | 82 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (11.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 14 % |
| Boil | Mosaic | 10 g | 60 min | 12.6 % |
| Boil | Simcoe | 10 g | 60 min | 13.7 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 13.7 % |
| Aroma (end of boil) | Calista | 20 g | 0 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Pulpa marakuja | 1130 g | Secondary | 5 day(s) |
| Flavor | Laktoza | 300 g | Boil | 15 min |