

## 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  |