

#29 Vestbrygg Outer Space Hazy IPA mode

- Gravity **13.1 BLG**
- ABV ---
- IBU **42**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	6
Grain	BESTMALZ - Best Pilsen	0.5 kg (8.6%)	80.5 %	4
Grain	Platki owsiane	0.3 kg (5.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	50 min	10 %
Boil	Amarillo	10 g	50 min	9.5 %
Boil	Citra	10 g	50 min	12 %
Boil	Simcoe	10 g	50 min	13.2 %
Dry Hop	Mosaic	40 g	7 day(s)	10 %
Dry Hop	Amarillo	40 g	7 day(s)	9.5 %
Dry Hop	Citra	40 g	7 day(s)	40 %
Dry Hop	Simcoe	40 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12.5 g	---