

## IPA 34

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **56**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **35.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **29.3 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (76.9%)	82 %	4
Grain	Oats, Flaked	1 kg (15.4%)	80 %	2
Grain	Rye Malt	0.5 kg (7.7%)	63 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	9.8 %
Boil	Simcoe	20 g	60 min	11.3 %
Whirlpool	Mosaic	20 g	15 min	11.4 %
Whirlpool	Citra	20 g	15 min	13.4 %
Whirlpool	Amarillo	20 g	15 min	9.9 %
Dry Hop	Mosaic	30 g	3 day(s)	11.4 %
Dry Hop	Citra	30 g	3 day(s)	13.4 %
Dry Hop	Amarillo	30 g	3 day(s)	9.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	50 ml	Omega