

## IPA 44

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **78**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **28.8 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (16.7%) | 83 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Magnat  | 10 g   | 60 min   | 9.8 %      |
| Boil                | Nugget  | 20 g   | 60 min   | 13.3 %     |
| Boil                | Magnum  | 40 g   | 60 min   | 12.2 %     |
| Aroma (end of boil) | Calypso | 25 g   | 5 min    | 14 %       |
| Dry Hop             | Calypso | 50 g   | 3 day(s) | 14 %       |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Slant | 50 ml  | Lallemand  |