

njkbk

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **24**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (83.3%) | 82 % | 4 |
| Adjunct | Wheat, Flaked | 0.5 kg (8.3%) | 77 % | 4 |
| Adjunct | Briess - Oat Flakes | 0.5 kg (8.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Boil | Citra | 20 g | 60 min | 12 % |
| Dry Hop | Galaxy | 100 g | 3 day(s) | 15 % |
| Dry Hop | Wai-iti | 100 g | 3 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 25 g | Lallemand |