

# njkbk

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- Gravity **17.7 BLG**
- ABV ---
- 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