

IPA 49

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **58**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Briess - Rye Malt	0.5 kg (7.1%)	80 %	7
Grain	Viking Wheat Malt	0.5 kg (7.1%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	10.6 %
Boil	Zula	30 g	60 min	13.3 %
Boil	Iunga	30 g	5 min	11 %
Boil	Zula	30 g	5 min	13.3 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Herb	Herbata Gunpowder	100 g	Secondary	7 day(s)