

# IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	80 %	5
Grain	red active	1 kg (16%)	78 %	30
Grain	cookie	0.25 kg (4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Aroma (end of boil)	Mosaic	20 g	1 min	10 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Mosaic	15 g	20 min	10 %
Whirlpool	Simcoe	10 g	20 min	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Liquid	30 ml	FM
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