

# IPA 21

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **76**
- SRM **4.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **37.7 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **29.5 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (73.2%)	80 %	5
Grain	Oats, Malted	1.2 kg (14.6%)	80 %	2
Grain	Wheat, Flaked	1 kg (12.2%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	12.4 %
Boil	Amarillo	25 g	15 min	9.5 %
Boil	Cascade	25 g	15 min	5.5 %
Aroma (end of boil)	Amarillo	25 g	10 min	8 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %
Whirlpool	Citra	50 g	20 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega