

## IPA 28

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **70**
- SRM **3.9**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **33.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **30 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (66.7%)	82 %	4
Grain	Oats, Malted	1 kg (13.3%)	80 %	2
Grain	Oats, Flaked	0.5 kg (6.7%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (6.7%)	77 %	4
Grain	Rye Malt	0.5 kg (6.7%)	63 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	10.6 %
Aroma (end of boil)	Amarillo	50 g	10 min	9.9 %
Whirlpool	Citra	50 g	20 min	13.4 %
Dry Hop	Citra	50 g	7 day(s)	13.4 %
Dry Hop	Citra	50 g	3 day(s)	13.4 %

### Yeasts

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