

IPA 44

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **78**
- SRM **3.9**
- Style **American 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 **5 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

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

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (16.7%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnat | 10 g | 60 min | 9.8 % |
| Boil | Nugget | 20 g | 60 min | 13.3 % |
| Boil | Magnum | 40 g | 60 min | 12.2 % |
| Aroma (end of boil) | Calypso | 25 g | 5 min | 14 % |
| Dry Hop | Calypso | 50 g | 3 day(s) | 14 % |

Yeasts

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