

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 | lunga | 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) |