

XI

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (69.4%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (13.9%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (6.9%) | 79 % | 45 |
| Grain | Płatki pszeniczne | 0.5 kg (6.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (2.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Amarillo | 10 g | 5 min | 9.5 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Whirlpool | Amarillo | 40 g | 30 min | 9.5 % |
| Whirlpool | Citra | 40 g | 30 min | 12 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 2000 ml | FM |