

#Sowa 53 - Citra Single Hop Voss Kveik AIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **63**
- SRM **9.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Grain	Płatki owsiane	0.4 kg (5.6%)	60 %	3
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (23.9%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12.6 %
Whirlpool	Citra	50 g	10 min	12.5 %
Dry Hop	Citra	50 g	2 day(s)	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Slant	300 ml	Mangrove Jack's