#next

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(71.4%)*	80 %	5
Grain	Viking Pilsner malt	1 kg *(14.3%)*	82 %	4
Grain	Karmelowy 50 - Viking Malt	0.5 kg *(7.1%)*	79 %	50
Grain	Viking Melanoidynowy	0.5 kg *(7.1%)*	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	50 min	13 %
Aroma (end of boil)	Chinook	20 g	10 min	13 %
Aroma (end of boil)	Zombie	50 g	1 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min