

## #014 Kveik IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **63**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.8 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (61.1%)	82 %	4
Grain	Viking Pale Ale malt	1.2 kg (18.3%)	80 %	5
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.5 kg (7.6%)	82 %	3
Grain	Weyermann - Carapils	0.4 kg (6.1%)	78 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (6.1%)	79 %	16
Grain	Carafa II	0.05 kg (0.8%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Centennial	20 g	60 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Nelson Sauvín	25 g	10 min	11 %
Boil	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Nelson Sauvín	15 g	0 min	11 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %

Dry Hop	Nelson Sauvín	60 g	3 day(s)	11 %
Dry Hop	Mosaic	70 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
HotHead Kveik	Ale	Liquid	1000 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	15 min