

## #084 Kveik IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **68**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

### Steps

- Temp **62 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.5 kg (84.4%)	82 %	4
Grain	Viking Wheat Malt	0.7 kg (9.1%)	83 %	5
Grain	Rye, Flaked	0.5 kg (6.5%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.1 %
Boil	Nelson Sauvín	20 g	10 min	12.8 %
Aroma (end of boil)	HBC 630	50 g	10 min	14.2 %
Aroma (end of boil)	Talus	50 g	10 min	9.3 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	12.8 %
Dry Hop	Książęcy	100 g	3 day(s)	7.5 %
Dry Hop	Citra	50 g	3 day(s)	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Slant	250 ml	Omega?

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży	3 g	Boil	10 min