

## #10. Kveik Mohito Session IPA 9 BLG

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **21**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **10.9 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (68.2%)	80 %	5
Grain	Barley, Flaked	0.4 kg (9.1%)	70 %	4
Adjunct	Sok Mohito	1 kg (22.7%)	10 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Zula	10 g	60 min	7 %
Boil	Zula	10 g	20 min	7 %
Boil	Zula	10 g	10 min	7 %
Boil	Zula	20 g	5 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	20 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	0.5 g	Boil	10 min
Flavor	Skórka pomarańczy	30 g	Boil	5 min
Flavor	Sok Mohito	1000 g	Secondary	7 day(s)

Flavor	Napar z mięty	20 g	Secondary	3 day(s)
Flavor	Sok wyciśnięty z limonek	200 g	Secondary	3 day(s)

## Notes

- Woda Oaza 30litrów (11,19)\_Light colored and hoppy  
CaSo4 4g (1,5;2,5)  
NaCl 1,5g (0,6;0,9)  
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