

## #145 Kveik IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

### Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **5.15 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **64 C**, Time **37 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **37 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (71.8%)	80 %	5
Grain	Strzegom Pszeniczny	0.6 kg (17.2%)	73 %	6
Grain	Płatki owsiane	0.2 kg (5.7%)	85 %	3
Sugar	Cane (Beet) Sugar	0.12 kg (3.4%)	100 %	0
Sugar	Milk Sugar (Lactose)	0.06 kg (1.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL	25 g	55 min	10.5 %
Whirlpool	Galaxy	30 g	1 min	13.3 %
Whirlpool	El Dorado	42 g	1 min	13.8 %
Whirlpool	Citra	18 g	1 min	12.8 %
Dry Hop	Citra	20 g	6 day(s)	12.8 %
Dry Hop	Galaxy	30 g	6 day(s)	13.3 %
Dry Hop	Chinook	25 g	6 day(s)	11.2 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Kveik Ebbegarden - starter	Ale	Slant	400 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Whirlfloc	1.25 g	Boil	12 min
Other	Witamina C	2 g	Secondary	4 day(s)