

## #29 Kveik White IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **4.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **10 %**
- Size with trub loss **99 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **118.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **78 liter(s)**
- Total mash volume **104 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **78 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **66.8 liter(s)** of **76C** water or to achieve **118.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	10 kg (38.5%)	81 %	6
Grain	Weyermann - Pale Ale Malt	5 kg (19.2%)	85 %	7
Grain	Weyermann - Pilsner Malt	5 kg (19.2%)	81 %	5
Grain	Płatki pszeniczne	3 kg (11.5%)	85 %	3
Grain	Płatki owsiane	3 kg (11.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	400 g	20 min	12 %
Whirlpool	Centennial	300 g	20 min	10.5 %
Dry Hop	Citra	350 g	3 day(s)	12 %
Dry Hop	Centennial	300 g	3 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1227.27 ml	FM