

## #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         |