

## #5 "Kveikalicious" Voss Kveik IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **11.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (91.9%)	80 %	35
Sugar	Cukier	0.3 kg (8.1%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	50 g	20 min	9.9 %
Whirlpool	Centennial	50 g	20 min	10.5 %
Whirlpool	Mosaic	50 g	20 min	11.4 %
Dry Hop	Amarillo	50 g	4 day(s)	9.9 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Mosaic	50 g	4 day(s)	11.4 %
Dry Hop	Citra	50 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	40 ml	Fermentum Mobile