

# Basil & citrus zest kveik white ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **43**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (44.4%)	81 %	4
Grain	Pszeniczny	0.8 kg (29.6%)	85 %	4
Grain	Karmelowy 5 EBC IREKS	0.2 kg (7.4%)	80 %	3
Grain	Płatki pszeniczne	0.2 kg (7.4%)	85 %	3
Grain	Płatki owsiane	0.2 kg (7.4%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg (3.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	11.36 g	60 min	14.3 %
Boil	Galaxy	22.73 g	5 min	15 %
Boil	Rakau (NZ)	22.73 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	90.91 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Spice	bazylia	11 g	Boil	1 min
Flavor	zest z cytryn, pomarańczy, limonek	32 g	Boil	1 min
Spice	bazylia	11 g	Secondary	3 day(s)
Flavor	zest z cytryn, pomarańczy, limonek	32 g	Secondary	3 day(s)