

# Ipa kveik

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (50%)	81 %	4
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	35 g	60 min	11 %
Boil	Styrian Dragon	10 g	60 min	8.4 %
Whirlpool	Styrian Dragon	30 g	---	8.4 %
Whirlpool	Iunga	10 g	5 min	11 %