

# kveik

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **56**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.5 kg (93.8%)	81 %	4
Grain	Platki pszeniczne	0.2 kg (4.2%)	85 %	3
Grain	Weyermann - Carapils	0.1 kg (2.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.7 %
Boil	Mosaic	25 g	5 min	10 %
Boil	Citra	25 g	5 min	12 %
Whirlpool	Mosaic	25 g	10 min	10 %
Whirlpool	Citra	25 g	10 min	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM