

# Kveik B1

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3.5 kg (77.8%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 1 kg (22.2%)   | 80 %  | 5   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil    | Cascade                | 20 g   | 3 min    | 6 %        |
| Boil    | Citra                  | 20 g   | 3 min    | 12 %       |
| Boil    | Simcoe                 | 15 g   | 3 min    | 13.2 %     |
| Dry Hop | Simcoe                 | 20 g   | 4 day(s) | 13.2 %     |
| Dry Hop | Cascade                | 30 g   | 4 day(s) | 6 %        |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 15 ml  | Fermentum Mobile |