

# Kveik Brut IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **12**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22.71 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.08 kg (90%)	81 %	4
Grain	White Wheat Malt	0.454 kg (10%)	86 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	14.2 g	15 min	15.5 %
Aroma (end of boil)	Galaxy	28.35 g	0 min	15 %
Aroma (end of boil)	Kohatu	14.2 g	0 min	7.8 %
Aroma (end of boil)	Hallertau Blanc	14.2 g	0 min	11 %
Dry Hop	Nelson Sauvin	56.7 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091 Hornindal Kveik	Ale	Liquid	100 ml	Omega Yeast

## Extras

Type	Name	Amount	Use for	Time
Other	Glukoamylaza	0.65 g	Primary	0 day(s)