

Kveik IPA 1

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **43.7 liter(s)**
- Total mash volume **55.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **43.7 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **47.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (69.6%)	81 %	4
Grain	Pszeniczny	2 kg (17.4%)	85 %	4
Grain	Płatki pszeniczne	1 kg (8.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (4.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	60 g	30 min	11 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Aroma (end of boil)	Azacca	30 g	5 min	14 %
Whirlpool	Azacca	30 g	15 min	14 %
Whirlpool	Mosaic	30 g	15 min	10 %
Dry Hop	Azacca	140 g	10 day(s)	14 %
Dry Hop	Mosaic	140 g	2 day(s)	10 %
Dry Hop	Nelson Sauvín	50 g	1 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Horrindal	Ale	Liquid	300 ml	Norway
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min
Water Agent	H3PO4	5 g	Mash	70 min
Flavor	NaCl	7 g	Boil	70 min