

# Kveik IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (75.8%)	80 %	4
Grain	Pszeniczny	0.5 kg (15.2%)	80 %	4
Grain	Cara Blonde - Castle Malting	0.25 kg (7.6%)	78 %	20
Grain	Weyermann - Acidulated Malt	0.05 kg (1.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	10 g	60 min	14.6 %
Boil	Cashmere	20 g	15 min	8.8 %
Boil	Cashmere	20 g	0 min	8.8 %
Dry Hop	Cashmere	60 g	5 day(s)	8.8 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Witamina C	2 g	Bottling	---