

Kveik Ipa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Karmel 30 | 0.2 kg (4.8%) | 75 % | 50 |
| Grain | Viking Pale Ale malt | 4 kg (95.2%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 11 % |
| Boil | Citra | 20 g | 5 min | 12 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Lutra | Ale | Dry | 2 g | --- |

Notes

- Drożdże 4g od chłopaka z grupy Facebookowej KVEIK. Bezpośrednio do wiadra
Jun 19, 2020, 4:21 PM