

Kveik Ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (80.6%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (16.1%) | 80 % | 6 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.2%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | bru 1 | 5 g | 60 min | 15.7 % |
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | bru 1 | 20 g | 20 min | 15.7 % |
| Boil | Citra | 20 g | 20 min | 12 % |
| Whirlpool | bru 1 | 25 g | 10 min | 15.7 % |
| Whirlpool | Citra | 25 g | 10 min | 12 % |
| Dry Hop | bru 1 | 50 g | 2 day(s) | 15.7 % |
| Dry Hop | citra | 50 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|---------|------------|
| FM53 Voss kveik | Ale | Slant | 9999 ml | FM |