

# Kveik IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **74C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (70.6%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (11.8%)	61 %	5
Grain	Płatki owsiane	1 kg (11.8%)	85 %	3
Grain	Barley, Flaked	0.5 kg (5.9%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	100 g	5 min	13 %
Aroma (end of boil)	Ekuanot	100 g	5 min	14 %
Aroma (end of boil)	Cashmere	100 g	5 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM