

## Kveik IPA 2.0

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński (W)	2 kg (48.8%)	81 %	4
Grain	Pszeniczny (W)	1.7 kg (41.5%)	85 %	4
Grain	Oats, Flaked	0.2 kg (4.9%)	80 %	2
Grain	Wheat, Flaked	0.2 kg (4.9%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra 2020	25 g	45 min	12.6 %
Whirlpool	citra 2020	25 g	0 min	12.6 %
Whirlpool	mosaic 2020	50 g	0 min	12.8 %
Dry Hop	nelson sauvin 2020	100 g	2 day(s)	9.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-057 HotHead Ale	Ale	Slant	150 ml	Omega

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4.4 g	Mash	60 min
Water Agent	chlerek wapnia	3 g	Mash	60 min