

# Kveik IPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **19**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (47.3%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (40.5%)	80 %	5
Grain	Pszeniczny	0.6 kg (8.1%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (4.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	30 ml	FM
Kveik Tormodgarden	Ale	Slant	30 ml	---