

Kveik IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.1%) | 80 % | 5 |
| Grain | Simpsons - Maris Otter | 1 kg (15.3%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.72 kg (11%) | 85 % | 3 |
| Grain | Pszeniczny | 0.5 kg (7.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.325 kg (5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Warrior | 30 g | 60 min | 14.6 % |
| Aroma (end of boil) | Motueka | 30 g | 1 min | 5.6 % |
| Aroma (end of boil) | Mosaic | 30 g | 1 min | 10.5 % |
| Aroma (end of boil) | Azacca | 30 g | 1 min | 13.1 % |
| Dry Hop | Azacca | 60 g | 1 day(s) | 13.1 % |
| Dry Hop | Motueka | 60 g | 1 day(s) | 5.6 % |
| Dry Hop | Mosaic | 60 g | 1 day(s) | 10.5 % |
| Dry Hop | Amarillo | 90 g | 1 day(s) | 8.3 % |
| Dry Hop | Nelson Sauvign | 50 g | 1 day(s) | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 250 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Other | Wyeast Nutrient | 2.5 g | Boil | 10 min |