

# Kveik IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (62.5%)	80 %	5
Grain	Pilzneński	0.5 kg (15.6%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (6.2%)	78 %	4
Grain	Płatki owsiane	0.2 kg (6.2%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (6.2%)	60 %	3
Grain	Abbey Castle	0.1 kg (3.1%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	8 g	60 min	13.2 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Cascade	20 g	15 min	6 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %
Dry Hop	Cascade	30 g	3 day(s)	6 %