

KVEIK IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **6.3**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (41.1%) | 80 % | 7 |
| Grain | Briess - Pilsen Malt | 2 kg (27.4%) | 80.5 % | 2 |
| Grain | Pszeniczny | 1 kg (13.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6.8%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 0.3 kg (4.1%) | 61 % | 5 |
| Grain | Biscuit Malt | 0.5 kg (6.8%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Ekuanot | 21 g | 12 min | 13.8 % |
| Boil | Topaz | 20 g | 12 min | 20.2 % |
| Boil | Sabro | 10 g | 12 min | 13.3 % |
| Aroma (end of boil) | Sabro | 17 g | 1 min | 15 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 12 % |
| Dry Hop | Nelson Sauvín | 60 g | 3 day(s) | 11 % |
| Dry Hop | Strata | 40 g | 3 day(s) | 13.6 % |
| Dry Hop | El Dorado | 50 g | 3 day(s) | 15 % |