

Kveik IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **62**
- SRM **5.7**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (80.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.1%) | 79 % | 16 |
| Grain | Biscuit Malt | 0.2 kg (3.2%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Summit | 30 g | 60 min | 15.8 % |
| Whirlpool | Summit | 50 g | 10 min | 15.8 % |
| Dry Hop | Summit | 120 g | 3 day(s) | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 30 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|----------|
| Flavor | Cebula | 500 g | Secondary | 7 day(s) |