

# Kveik Orange IPA

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **50**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Pszeniczny	2 kg (26.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	70 g	1 min	15.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka suszonej pomarańczy	20 g	Boil	10 min