

# KVEIK SESSION IPA AMORA PRETA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **47**
- SRM **3.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Słód Pale Ale Viking Malt (Strzegom)   | 4 kg (81.6%)   | --- % | 5   |
| Grain | Słód Pszeniczny Viking Malt (Strzegom) | 0.5 kg (10.2%) | --- % | 5   |
| Grain | Słód CaraBody Viking Malt (Strzegom)   | 0.3 kg (6.1%)  | --- % | 8   |
| Grain | Słód Zakwaszający Weyermann            | 0.1 kg (2%)    | --- % | 5   |

## Hops

| Use for    | Name        | Amount | Time     | Alpha acid |
|------------|-------------|--------|----------|------------|
| First Wort | Amora Preta | 10 g   | 60 min   | 9 %        |
| Boil       | Amora Preta | 40 g   | 20 min   | 9 %        |
| Whirlpool  | Amora Preta | 50 g   | 20 min   | 9 %        |
| Dry Hop    | Amora Preta | 100 g  | 4 day(s) | 9 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                    |     |        |       |                  |
|------------------------------------|-----|--------|-------|------------------|
| Fermentum Mobile - FM53 Voss kveik | Ale | Liquid | 40 ml | Fermentum Mobile |
|------------------------------------|-----|--------|-------|------------------|

### Extras

| Type   | Name        | Amount | Use for | Time  |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 1.25 g | Boil    | 5 min |

### Notes

- chmielenie na whirlpool/hopstand 20 minut od 90°C;  
schłodzenie brzeczki do temp. 20°C;  
fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 20-40°C;  
rozlew - poziom nasycenia 1,9-2,0 vol.;  
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 10; SO4 150-300; Cl 50-100; Alk. całk. 0-50; RA -100-0  
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