

Kveik v5#73

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.67 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **7 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **7 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking - pale ale | 4.8 kg (88.1%) | 79 % | 6 |
| Grain | Viking - rye malt | 0.25 kg (4.6%) | 81 % | 8 |
| Grain | Bruntal - pszeniczny | 0.4 kg (7.3%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 12 g | 60 min | 14.7 % |
| Aroma (end of boil) | Simcoe | 40 g | 10 min | 13.3 % |
| Aroma (end of boil) | Citra | 40 g | 5 min | 12 % |
| Aroma (end of boil) | Ekuanot | 35 g | 1 min | 16.1 % |
| Dry Hop | Citra | 35 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.3 % |
| Dry Hop | Ekuanot | 30 g | 3 day(s) | 16.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------------|
| FM53 Voss Kveik | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------|--------|---------|-------|
| Water Agent | gips | 2 g | Mash | --- |
| Water Agent | kwask mlekowy 80% [ml] | 5.45 g | Mash | --- |
| Water Agent | chlorek wapnia [ml] | 5.14 g | Mash | --- |
| Water Agent | epsom | 1.5 g | Mash | --- |
| Water Agent | mech irlandzki | 3 g | Boil | 5 min |