

## Kveik v6 #74

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **83.2 %**
- Liquor-to-grist ratio **3.6 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 **75 C**, Time **7 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Viking pale ale   | 4.8 kg (86.5%) | 79 %  | 6   |
| Grain | Viking - Rye malt | 0.25 kg (4.5%) | 81 %  | 8   |
| Grain | Płatki owsiane    | 0.5 kg (9%)    | 83 %  | 3   |

### Hops

| Use for             | Name       | Amount  | Time     | Alpha acid |
|---------------------|------------|---------|----------|------------|
| Boil                | Warrior    | 11.53 g | 60 min   | 14.7 %     |
| Boil                | Chinook PL | 20 g    | 20 min   | 8.6 %      |
| Aroma (end of boil) | Centennial | 25 g    | 10 min   | 9.5 %      |
| Aroma (end of boil) | Cascade US | 20 g    | 10 min   | 6.9 %      |
| Aroma (end of boil) | Centennial | 30 g    | 5 min    | 9.5 %      |
| Aroma (end of boil) | Cascade US | 30 g    | 1 min    | 6.9 %      |
| Dry Hop             | Centennial | 45 g    | 3 day(s) | 9.5 %      |
| Dry Hop             | Cascade US | 45 g    | 3 day(s) | 6.9 %      |

### 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] | 4.44 g | Mash    | ---   |
| Water Agent | chlerek wapnia [ml]    | 3.44 g | Mash    | ---   |
| Water Agent | epsom                  | 1.5 g  | Mash    | ---   |
| Water Agent | mech irlandzki         | 3 g    | Boil    | 5 min |