

## Kveik Voss IPA #2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 5 kg (72.5%)   | 82 %  | 4   |
| Grain | Castle Pale Ale      | 0.8 kg (11.6%) | 80 %  | 8   |
| Grain | Strzegom Pszeniczny  | 0.3 kg (4.3%)  | 81 %  | 6   |
| Grain | Weyermann - Carapils | 0.55 kg (8%)   | 78 %  | 4   |
| Grain | Płatki owsiane       | 0.25 kg (3.6%) | 85 %  | 3   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Challenger UK | 80 g   | 60 min   | 5 %        |
| Whirlpool | Mosaic        | 25 g   | 15 min   | 12.2 %     |
| Whirlpool | Citra         | 25 g   | 15 min   | 13.1 %     |
| Whirlpool | Puławski      | 20 g   | 15 min   | 6.9 %      |
| Dry Hop   | Citra         | 25 g   | 5 day(s) | 13.1 %     |
| Dry Hop   | Amarillo      | 50 g   | 5 day(s) | 10.5 %     |
| Dry Hop   | Puławski      | 30 g   | 5 day(s) | 6.9 %      |

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| FM53 Voss kveik          | Ale  | Liquid | 100 ml | FM         |
| Świeża dwudniowa gęstwa. |      |        |        |            |

### Extras

| Type        | Name                 | Amount | Use for | Time   |
|-------------|----------------------|--------|---------|--------|
| Water Agent | Gips piwowarski      | 6 g    | Mash    | 60 min |
| Fining      | Tabletka WHIRLFLOC T | 0.5 g  | Boil    | 10 min |

### Notes

- Chmienie whirlpool - dodać przy 90 stopniach, brzeczkę schłodzić poniżej 80stopni i przetrzymać 15 minut przed kontynuacją schładzania.  
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