

## Kveipa 3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **50 min**
- Evaporation rate **5.4 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons Best Pale Ale	3.5 kg (54.7%)	85 %	5
Grain	Weyermann - Pale Wheat Malt	1.3 kg (20.3%)	85 %	5
Grain	Płatki owsiane	0.5 kg (7.8%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (4.7%)	85 %	3
Grain	Chateau diastatic	0.3 kg (4.7%)	80 %	4
Grain	Lager	0.5 kg (7.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Idaho 7	5 g	20 min	12.7 %
Boil	Warrior	10 g	15 min	16.3 %
Aroma (end of boil)	Mosaic	25 g	5 min	12.6 %
Whirlpool	Sabro	20 g	5 min	15 %
Dry Hop	Riwaka	50 g	3 day(s)	5.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	50 ml	---