

# kvmmo

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **79**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter            | 5 kg (76.9%)   | 81 %  | 6   |
| Grain | Weyermann - Bohemian Pilsner Malt | 1 kg (15.4%)   | 81 %  | 4   |
| Grain | Płatki owsiane                    | 0.35 kg (5.4%) | 60 %  | 3   |
| Grain | Płatki orkiszowe                  | 0.15 kg (2.3%) | 60 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Chinook | 46 g   | 60 min | 11 %       |
| Boil      | Simcoe  | 30 g   | 30 min | 12 %       |
| Whirlpool | Galaxy  | 30 g   | 5 min  | 15 %       |
| Whirlpool | Mosaic  | 30 g   | 5 min  | 10 %       |

## Yeasts

| Name            | Type | Form   | Amount  | Laboratory       |
|-----------------|------|--------|---------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 1200 ml | Fermentum Mobile |