

## Session IPA (Kveik M12)

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

### Mash step by step

- Heat up **4.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **3 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.3 kg (81.3%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	0.3 kg (18.7%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	15 %
Boil	Citra	5 g	10 min	12 %
Dry Hop	Galaxy	20 g	4 day(s)	15 %
Dry Hop	Citra	40 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	8 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Pirosiarczan Sodu	4 g	Boil	60 min