

Vermont Kveik IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (40%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (10%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Dry Hop	Citra	30 g	6 day(s)	12 %
Dry Hop	Mosaic	30 g	6 day(s)	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM