

Vermont Kveik IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **69**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (58.8%)	80 %	5
Grain	Pszeniczny	1 kg (19.6%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.8%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (5.9%)	85 %	3
Grain	Biscuit Malt	0.4 kg (7.8%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	20 g	60 min	15 %
Boil	El Dorado	10 g	15 min	15 %
Boil	El Dorado	10 g	10 min	15 %
Boil	El Dorado	10 g	5 min	15 %
Boil	Mandarina Bavaria	10 g	15 min	10 %
Boil	Mandarina Bavaria	10 g	10 min	10 %
Boil	Mandarina Bavaria	10 g	5 min	10 %
Boil	southern passion	10 g	15 min	5 %
Boil	southern passion	10 g	10 min	5 %
Boil	southern passion	10 g	5 min	5 %

Dry Hop	El Dorado	10 g	1 day(s)	15 %
Dry Hop	Southern Passion	10 g	1 day(s)	5 %
Dry Hop	Cascade	30 g	1 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Dry	11 g	FM

Notes

- Piwo wyszło poprawnie, całkiem przyjemne, aromaty brzoskwiń i owoców?
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