

Voss Kveik Multigrain IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **65 C**, Time **500 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **500 min** at **65C**
- Keep mash **60 min** at **68C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.8 kg (51.1%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.14 kg (2.6%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1.07 kg (19.5%) | 79 % | 22 |
| Grain | Żytni | 0.35 kg (6.4%) | 85 % | 8 |
| Grain | Honey Malt | 0.25 kg (4.6%) | 80 % | 49 |
| Grain | Płatki pszeniczne | 0.17 kg (3.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.7 kg (12.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Oktawia | 25 g | 15 min | 7.1 % |
| Whirlpool | Oktawia | 25 g | 0 min | 7.1 % |
| Whirlpool | Cascade PL | 35 g | 0 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------------|-------------|---------------|-------------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | FM |