

# WC kveik ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **70**
- SRM **4.4**
- 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 **13 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **26.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.3 kg (4.6%)	79 %	16
Grain	Strzegom Wiedeński	0.25 kg (3.8%)	79 %	10
Grain	Pilzneński	6 kg (91.6%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	11 g	60 min	13.5 %
Boil	Mosaic	15 g	60 min	10 %
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Citra	15 g	60 min	12 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Dry Hop	Strata	50 g	4 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11 g	Omega

## Extras

Type	Name	Amount	Use for	Time
Other	kwas askorbinowy	4 g	Bottling	---