

# Wheat Kveik IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **49**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **10 min** at **65C**
- Keep mash **50 min** at **72C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (40.8%)	81 %	4
Grain	Pszeniczny	2.5 kg (51%)	85 %	4
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PH 2019	30 g	40 min	10.5 %
Whirlpool	Mosaic	50 g	3 min	12.5 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Dry Hop	Amarillo	50 g	2 day(s)	10 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Opshaug	Ale	Slant	150 ml	wl

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips	4 g	Mash	60 min
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