

KVEIK IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **57**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

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

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (46.7%)	81 %	5
Grain	Viking Pale Ale malt	3.5 kg (46.7%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (6.7%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	45 min	13 %
Boil	Galaxy	55 g	1 min	15 %
Boil	Nelson Sauvin	55 g	1 min	11 %
Boil	Mosaic	55 g	1 min	10 %
Dry Hop	Galaxy	45 g	2 day(s)	15 %
Dry Hop	Nelson Sauvin	45 g	2 day(s)	11 %
Dry Hop	Mosaic	45 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Voss Kveik	Ale	Dry	11 g	Lallemand

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Sól Epsom	2 g	Mash	60 min