

## #24 Why So Serious Kveik IPA

- Gravity **14 BLG**
- ABV ---
- IBU **42**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **14 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.48 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.8 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 2 kg (34.8%)   | 81 %  | 4   |
| Grain | Castlemalting pilzneński  | 2 kg (34.8%)   | 81 %  | 4   |
| Grain | Słód pszeniczny Bestmalz  | 1 kg (17.4%)   | 82 %  | 5   |
| Grain | Weyermann - Carapils      | 0.35 kg (6.1%) | 78 %  | 4   |
| Grain | Płatki owsiane            | 0.4 kg (7%)    | 85 %  | 3   |

### Hops

| Use for                                                                     | Name     | Amount | Time   | Alpha acid |
|-----------------------------------------------------------------------------|----------|--------|--------|------------|
| Boil                                                                        | Iunga    | 22 g   | 50 min | 11 %       |
| Aroma (end of boil)                                                         | Amarillo | 30 g   | 10 min | 9.5 %      |
| Aroma (end of boil)                                                         | Mosaic   | 20 g   | 5 min  | 10 %       |
| Whirlpool                                                                   | Amarillo | 70 g   | 0 min  | 9.5 %      |
| na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU |          |        |        |            |
| Whirlpool                                                                   | Mosaic   | 30 g   | 0 min  | 10 %       |
| na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU |          |        |        |            |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |
| Dry Hop | Mosaic   | 50 g | 3 day(s) | 10 %  |
| Dry Hop | Galaxy   | 50 g | 2 day(s) | 15 %  |

## Yeasts

| Name                              | Type | Form  | Amount | Laboratory  |
|-----------------------------------|------|-------|--------|-------------|
| Omega Yeast<br>OYL-090 Espe Kveik | Ale  | Slant | 150 ml | Omega Yeast |

## Extras

| Type        | Name            | Amount | Use for  | Time   |
|-------------|-----------------|--------|----------|--------|
| Water Agent | Gips piwowarski | 9 g    | Mash     | 60 min |
| Fining      | Mech irlandzki  | 5 g    | Boil     | 8 min  |
| Other       | Witamina C      | 1.6 g  | Bottling | ---    |
| Other       | Glukoza         | 90 g   | Bottling | ---    |