sesyjna kveik ipa

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pale Ale Malt	2 kg *(66.7%)*	85 %	7
Grain	Bestmalz Pszeniczny Jasny	0.5 kg *(16.7%)*	82 %	5
Grain	Płatki owsiane	0.5 kg *(16.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	30 min	10 %
Whirlpool	Sorachi Ace	35 g	1 min	10 %
Whirlpool	Zula	50 g	1 min	8 %
Dry Hop	Callista	50 g	3 day(s)	3.3 %
TYLKO, jeśli będzie słaby aromat chmielowy po kilku dniach fermentacji				

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time

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

Fining	Whirlfloc	1 g	Boil	5 min

Notes

- fermentacja w pokoju ~20*, do 10 dni (około)
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