

# Kveik IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (100%) | 82 %  | 4   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Nelson Sauvin | 17 g   | 60 min   | 11.8 %     |
| Boil                | Galaxy        | 5 g    | 20 min   | 13.6 %     |
| Boil                | Nelson Sauvin | 5 g    | 20 min   | 11.8 %     |
| Boil                | Simcoe        | 5 g    | 20 min   | 11.7 %     |
| Boil                | Galaxy        | 10 g   | 5 min    | 13.6 %     |
| Boil                | Nelson Sauvin | 10 g   | 5 min    | 11.8 %     |
| Boil                | Simcoe        | 10 g   | 5 min    | 11.7 %     |
| Aroma (end of boil) | Galaxy        | 20 g   | 5 min    | 13.6 %     |
| Aroma (end of boil) | Nelson Sauvin | 20 g   | 5 min    | 11.8 %     |
| Aroma (end of boil) | Simcoe        | 20 g   | 5 min    | 11.7 %     |
| Whirlpool           | Galaxy        | 20 g   | 0 min    | 13.6 %     |
| Whirlpool           | Nelson Sauvin | 20 g   | 0 min    | 11.8 %     |
| Whirlpool           | Simcoe        | 20 g   | 0 min    | 11.7 %     |
| Dry Hop             | Galaxy        | 30 g   | 3 day(s) | 13.6 %     |

|         |               |      |          |        |
|---------|---------------|------|----------|--------|
| Dry Hop | Nelson Sauvin | 30 g | 3 day(s) | 11.8 % |
| Dry Hop | Simcoe        | 40 g | 3 day(s) | 11.7 % |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 300 ml | FM         |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 10 min |