Kveik IPA 2.0

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **51**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(78.9%)*	80 %	5
Grain	Barley, Flaked	0.4 kg *(5.3%)*	70 %	4
Grain	Płatki pszeniczne	0.4 kg *(5.3%)*	85 %	3
Grain	Płatki owsiane	0.8 kg *(10.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe 2018	35 g	60 min	11 %
Boil	Simcoe 2018	40 g	10 min	13.2 %
Whirlpool	Mosaic	20 g	0 min	10 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Simcoe 2019	25 g	0 min	13.2 %
Whirlpool	Ekuanot	40 g	0 min	13.1 %
Dry Hop	Centennial	50 g	1 day(s)	10.5 %
Dry Hop	Citra	70 g	1 day(s)	12 %
Dry Hop	Ekuanot	60 g	1 day(s)	14 %
Dry Hop	Mosaic	50 g	1 day(s)	10 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
All the Bretts	Ale	Slant	10 ml	---
Oslo	Ale	Slant	10 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Other	Pożywka (drożdże + cynk)	1 g	Boil	10 min