

# Kveik Voss IPA #1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

| Type        | Name                           | Amount         | Yield | EBC |
|-------------|--------------------------------|----------------|-------|-----|
| Grain       | Viking Pilsner malt            | 5 kg (78.1%)   | 82 %  | 4   |
| Grain       | Weyermann - Carapils           | 0.4 kg (6.3%)  | 78 %  | 4   |
| Grain       | Strzegom Pszeniczny            | 0.35 kg (5.5%) | 81 %  | 6   |
| Grain       | Castle Pale Ale                | 0.55 kg (8.6%) | 80 %  | 8   |
| Dry Extract | Ekstrakt słodowy jasny Bruntal | 0.1 kg (1.6%)  | 81 %  | 25  |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Challenger UK | 50 g   | 60 min   | 5 %        |
| Boil                | Challenger UK | 30 g   | 60 min   | 6.1 %      |
| Boil                | Amarillo      | 25 g   | 10 min   | 10.5 %     |
| Aroma (end of boil) | Mosaic        | 30 g   | 10 min   | 12.2 %     |
| Whirlpool           | Cascade       | 30 g   | 0 min    | 3.7 %      |
| Dry Hop             | Citra         | 50 g   | 5 day(s) | 13.1 %     |
| Dry Hop             | Amarillo      | 25 g   | 5 day(s) | 10.5 %     |

## Yeasts

| Name                                      | Type | Form   | Amount  | Laboratory |
|-------------------------------------------|------|--------|---------|------------|
| FM53 Voss kveik                           | Ale  | Liquid | 1200 ml | FM         |
| Starter 48h z 100g ekstraktu i 1,2l wody. |      |        |         |            |

## Extras

| Type        | Name                    | Amount | Use for | Time   |
|-------------|-------------------------|--------|---------|--------|
| Water Agent | Gips piwowarski         | 5 g    | Mash    | 60 min |
| Fining      | Tabletka<br>WHIRLFLOC T | 0.5 g  | Boil    | 10 min |