

# Kveik Aipa cascade, citra, simcoe

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **4.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **60 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **45 min** at **60C**
- Keep mash **15 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.75 kg (96.4%)	80 %	5
Grain	Strzegom Pszeniczny	0.25 kg (3.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.9 %
Boil	Simcoe	20 g	60 min	13.2 %
Aroma (end of boil)	Cascade	30 g	1 min	5.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Aroma (end of boil)	Citra	30 g	1 min	13.2 %
Dry Hop	Cascade	30 g	3 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik skare	Lager	Slant	20 ml	Wlasne
Dwie kopiaste łyżki stołowe 5tygodniowej gestwy				

## Extras

Type	Name	Amount	Use for	Time
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Other	Pożywka dla drożdzy	10 g	Boil	15 min
Other	Whirlflock	5 g	Boil	15 min