

#2. Kveik Session IPA 9,5 BLG

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **23**
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (97.1%)	80 %	5
Grain	Płatki owsiane	0.1 kg (2.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Boil	Mosaic	10 g	5 min	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	50 g	---	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	20 ml	FM