

# Kveik Ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Pilzneński                    | 5 kg (80.6%)  | 81 %  | 4   |
| Grain | Weyermann<br>pszeniczny jasny | 1 kg (16.1%)  | 80 %  | 6   |
| Grain | Abbey Malt<br>Weyermann       | 0.2 kg (3.2%) | 75 %  | 45  |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | bru 1 | 5 g    | 60 min   | 15.7 %     |
| Boil      | Citra | 5 g    | 60 min   | 12 %       |
| Boil      | bru 1 | 20 g   | 20 min   | 15.7 %     |
| Boil      | Citra | 20 g   | 20 min   | 12 %       |
| Whirlpool | bru 1 | 25 g   | 10 min   | 15.7 %     |
| Whirlpool | Citra | 25 g   | 10 min   | 12 %       |
| Dry Hop   | bru 1 | 50 g   | 2 day(s) | 15.7 %     |
| Dry Hop   | citra | 50 g   | 2 day(s) | 12 %       |

## Yeasts

| Name            | Type | Form  | Amount  | Laboratory |
|-----------------|------|-------|---------|------------|
| FM53 Voss kveik | Ale  | Slant | 9999 ml | FM         |