Kveik ipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **79**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **67.2C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg *(40.7%)*	85 %	7
Grain	Monachijski	0.4 kg *(10.8%)*	80 %	16
Grain	Weyermann pszeniczny jasny	0.24 kg *(6.5%)*	80 %	6
Grain	Pilzneński	1.35 kg *(36.6%)*	81 %	4
Grain	Weyermann - Carapils	0.2 kg *(5.4%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.5 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	12 ml	FM

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