

Session Kveik IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2 kg (60.6%)	80.5 %	3
Grain	BESTMALZ - Best Pilsen	0.5 kg (15.2%)	80.5 %	4
Grain	Słód owsiany Viking Malt	0.4 kg (12.1%)	61 %	5
Grain	Płatki owsiane	0.2 kg (6.1%)	60 %	1
Grain	Steinbach Pszeniczny	0.2 kg (6.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	40 min	15.4 %
Dry Hop	Citra TB	40 g	2 day(s)	12.9 %
Dry Hop	mackinac	50 g	2 day(s)	10.5 %
Dry Hop	Nelson Sauvign	20 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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lutra	Ale	Slant	50 ml	omega yeast
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Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min

Notes

- Woda RO:kran 2:1 modyfikowana kwasem mlekowym

Do Zacierania 12.5L - 2.5ml kwasu mlekowego

Do Wyśładzania 7.5L - 3ml kwasu mlekowego

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