

KAIPA - Kveik AIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **54**
- SRM **4.4**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

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

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilzniejszy	3.5 kg (59.3%)	82 %	4
Grain	Viking Malt Pale Ale	2 kg (33.9%)	79 %	6
Grain	Vikin Malt Pszeniczny	0.4 kg (6.8%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace 2017	5 g	60 min	11.6 %
Boil	Simcoe 2017	5 g	60 min	12.9 %
Boil	Mosaic 2017	5 g	60 min	11.2 %
Boil	Cascade 2017	5 g	60 min	6.9 %
Boil	Amarillo 2017	5 g	60 min	9.5 %
Boil	Zeus 2016	20 g	60 min	14.4 %
Dry Hop	Sorachi Ace 2017	45 g	3 day(s)	11.6 %
Dry Hop	Simcoe 2017	45 g	3 day(s)	12.9 %
Dry Hop	Mosaic 2017	45 g	3 day(s)	11.2 %
Dry Hop	Cascade 2017	45 g	3 day(s)	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

Notes

- Warka dzielona na 2:
 - Na zimno: Sorachi Ace + Simcoe
 - Na zimno: Cascade + Mosaic + Amarillo (jeśli Amarillo zostanie) :)

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