#25 session kveik ipa

- Gravity **11 BLG**
- ABV **---**
- IBU **40**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(90.9%)*	80 %	5
Grain	Weyermann - Carapils	0.25 kg *(9.1%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	20 min	11 %
Dry Hop	Denali	50 g	1 day(s)	14 %
Dry Hop	Summit	100 g	1 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	50 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	wit c	2 g	Bottling	---

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