

## Fruit Kveik IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.9 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (78.9%)  | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 0.7 kg (9.2%) | 82 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (6.6%) | 78 %  | 4   |
| Grain | Platki owsiane       | 0.4 kg (5.3%) | 60 %  | 3   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.7 %     |
| Aroma (end of boil) | Sorachi Ace            | 100 g  | 0 min    | 12.5 %     |
| Hop stand           |                        |        |          |            |
| Dry Hop             | Sorachi Ace            | 100 g  | 3 day(s) | 12.5 %     |

### Yeasts

| Name         | Type | Form   | Amount | Laboratory |
|--------------|------|--------|--------|------------|
| Espe OYL-090 | Ale  | Liquid | 100 ml | Omega      |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |               |        |           |          |
|--------|---------------|--------|-----------|----------|
| Flavor | Guawa - pulpa | 1800 g | Secondary | 6 day(s) |
| Flavor | Mango - pulpa | 1750 g | Secondary | 6 day(s) |