

KVEIK SESSION IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **3.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Viking Malt (Strzegom)	4 kg (81.6%)	81 %	4
Grain	Słód pszeniczny Viking Malt (Strzegom)	0.5 kg (10.2%)	--- %	5
Grain	Słód Carapils® Weyermann®	0.3 kg (6.1%)	--- %	4
Grain	Słód zakwaszający Weyermann®	0.1 kg (2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rody Hodowlane 2/20	50 g	20 min	9.3 %
Whirlpool	Rody Hodowlane 2/20	50 g	20 min	9.3 %
Dry Hop	Rody Hodowlane 2/20	100 g	4 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP521 Hornindal Kveik Ale	Ale	Liquid	70 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	Whirlfloc T	1.25 g	Boil	5 min

Notes

- chmienie na whirlpool/hopstand 20 minut od 85°C;
schłodzenie brzeczki do temp. 22-23°C;
fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 22-37°C;
rozlew - poziom nasycenia 1,9-2,0
refermentacja - 10-14 dni

profil wody (ppm): Ca 75-125; Mg 10; SO4 150-300; Cl 50-100; Alk. całkow. 0-50; RA -100-0
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