Session IPA (Kveik M12)

- Gravity **9.5 BLG**
- ABV **---**
- IBU **27**
- SRM **3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **3 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.3 kg *(81.3%)*	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	0.3 kg *(18.7%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	15 %
Boil	Citra	5 g	10 min	12 %
Dry Hop	Galaxy	20 g	4 day(s)	15 %
Dry Hop	Citra	40 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	8 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	Pirosiarczan Sodu	4 g	Boil	60 min

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