

13. Brut Kveik Espe IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **71**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **22.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (79.4%)	81 %	4
Grain	Pszoniczny	0.5 kg (7.9%)	85 %	4
Grain	Rice, Flaked	0.4 kg (6.3%)	70 %	2
Grain	Oats, Flaked	0.4 kg (6.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	15 min	13.1 %
Boil	Marynka	90 g	15 min	10 %
Whirlpool	Summit	25 g	10 min	13.1 %
Whirlpool	Chinook	50 g	10 min	11.7 %
Dry Hop	Cascade	100 g	7 day(s)	6 %

Notes

- 30.01.2021 - zatarte na 13 blg
9.01.2021 - 100 g cascade na zimno
Jan 7, 2021, 9:30 PM
- 16.01.2021 butelkowaniew - 2 blg koniec
Jan 17, 2021, 2:12 PM