

## #2'20\_Kveik\_IPA\_BIAB

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **78**
- SRM **6.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4.75 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **34.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (49.8%)	80 %	5
Grain	Pszeniczny	2 kg (33.2%)	85 %	4
Grain	Płatki owsiane	0.35 kg (5.8%)	85 %	3
Grain	Briess - Carapils Malt	0.4 kg (6.6%)	74 %	3
Grain	Rye, Flaked	0.25 kg (4.1%)	78.3 %	4
Grain	Jęczmień palony	0.03 kg (0.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13 %
Boil	Cascade	30 g	25 min	5.6 %
Boil	Amarillo	30 g	5 min	9.3 %
Whirlpool	Citra	20 g	20 min	13 %
Whirlpool	Cascade	20 g	20 min	5.6 %
Whirlpool	Amarillo	20 g	20 min	9.5 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Cascade	40 g	4 day(s)	5.6 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	150 ml	FM