

#56 Bulak Kveik West Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (85.7%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.1%)	79 %	16
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	60 min	14 %
Whirlpool	Ekuanot	13.3 g	10 min	14 %
Whirlpool	Amarillo	29.6 g	10 min	8.2 %
Whirlpool	Hbc586	50 g	10 min	11 %
Dry Hop	Hbc586	50 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand