

#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 |