

#57 Kveik AIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **42**
- SRM **4.6**
- 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 **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|---------------|-------|-----|
| Grain | Pilzneński | 6 kg (78.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (13.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (5.3%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.2 kg (2.6%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Waimea | 30 g | 60 min | 13.4 % |
| Whirlpool | Waimea | 30 g | 15 min | 13.4 % |
| Dry Hop | HBC586 | 51 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Slant | 300 ml | Lallemand |