

# CDA KVEIK

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **73**
- SRM **26.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (88%)	80 %	5
Grain	strzegom karmelowy ciemny	0.3 kg (4.8%)	68 %	500
Grain	Jęczmień palony	0.25 kg (4%)	55 %	985
Grain	Caraaroma	0.2 kg (3.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Simcoe	30 g	30 min	13.2 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Simcoe	30 g	5 min	13.2 %
Boil	Mosaic	30 g	5 min	10 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %

## Yeasts

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