

# Fruit Kveik IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (78.9%)	80 %	5
Grain	Viking Pilsner malt	0.7 kg (9.2%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (6.6%)	78 %	4
Grain	Platki owsiane	0.4 kg (5.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.7 %
Aroma (end of boil)	Sorachi Ace	100 g	0 min	12.5 %
Hop stand				
Dry Hop	Sorachi Ace	100 g	3 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Espe OYL-090	Ale	Liquid	100 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Guawa - pulpa	1800 g	Secondary	6 day(s)
Flavor	Mango - pulpa	1750 g	Secondary	6 day(s)