

Hornindal Kveik AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **84**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (11.7%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 70 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 40 min | 15.5 % |
| Aroma (end of boil) | Liberty | 30 g | 15 min | 4.5 % |
| Aroma (end of boil) | Liberty | 20 g | 1 min | 4.5 % |
| Dry Hop | Cascade PL | 100 g | 7 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|-------|--------|------------|
| wlp521 hornindal kveik | Ale | Slant | 200 ml | wlp |

drozdze pobrane z piwa uwazonego przez alebrowar i rozkreczone w dwustopniowym starterze.