

# IPA TnT Saaz Kveik

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (94.3%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	55 min	10 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Boil	TnT	15 g	10 min	12 %
Boil	Saaz (Czech Republic)	15 g	0 min	4.5 %
Boil	TnT	15 g	0 min	12 %
Dry Hop	Saaz (Czech Republic)	70 g	5 day(s)	4.5 %
Dry Hop	TnT	70 g	5 day(s)	12 %

## Yeasts

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