

# Kveik Hazy Ipa

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **34**
- SRM ---

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pale ale (viking malt)       | 5.7 kg (85.1%) | --- % | --- |
| Grain | Pszeniczny jasny (best malz) | 0.7 kg (10.4%) | --- % | --- |
| Grain | Carmel Pils (best malz)      | 0.3 kg (4.5%)  | --- % | --- |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Chinook       | 20 g   | 55 min | 11.3 %     |
| Boil    | Simcoe        | 25 g   | 10 min | 13 %       |
| Boil    | Nelson Sauvín | 10 g   | 5 min  | 11.8 %     |
| Boil    | Sabro         | 10 g   | 0 min  | 15 %       |
| Boil    | Nelson Sauvín | 10 g   | 0 min  | 11.8 %     |
| Boil    | Amarillo      | 30 g   | 0 min  | 8.5 %      |