

Kveik IPA 1

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **43.7 liter(s)**
- Total mash volume **55.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **43.7 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **47.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 8 kg (69.6%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (17.4%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (8.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (4.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|-----------|------------|
| First Wort | lunga | 60 g | 30 min | 11 % |
| Aroma (end of boil) | Mosaic | 30 g | 5 min | 10 % |
| Aroma (end of boil) | Azacca | 30 g | 5 min | 14 % |
| Whirlpool | Azacca | 30 g | 15 min | 14 % |
| Whirlpool | Mosaic | 30 g | 15 min | 10 % |
| Dry Hop | Azacca | 140 g | 10 day(s) | 14 % |
| Dry Hop | Mosaic | 140 g | 2 day(s) | 10 % |
| Dry Hop | Nelson Sauvín | 50 g | 1 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------|-----|--------|--------|--------|
| Horrindal | Ale | Liquid | 300 ml | Norway |
|-----------|-----|--------|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------|--------|---------|--------|
| Fining | Whirfloc | 1 g | Boil | 5 min |
| Water Agent | H3PO4 | 5 g | Mash | 70 min |
| Flavor | NaCl | 7 g | Boil | 70 min |