

Kveik ipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **50**
- SRM **5.2**
- Style **American Pale Ale**

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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 1 kg (20%) | 80 % | 6 |
| Grain | Castle Pale Ale | 4 kg (80%) | 80 % | 8 |
| Grain | Strzegom Bursztynowy | 0 kg | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Simcoe | 25 g | 60 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 25 g | 0 min | 13.3 % |
| Whirlpool | Centennial | 50 g | 20 min | 8.3 % |
| Dry Hop | Mosaic | 100 g | 5 day(s) | 11.3 % |