

# Kveik ipa

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- 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 %