

# Kveik Ipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (80.6%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (16.1%)	80 %	6
Grain	Abbey Malt Weyermann	0.2 kg (3.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	bru 1	5 g	60 min	15.7 %
Boil	Citra	5 g	60 min	12 %
Boil	bru 1	20 g	20 min	15.7 %
Boil	Citra	20 g	20 min	12 %
Whirlpool	bru 1	25 g	10 min	15.7 %
Whirlpool	Citra	25 g	10 min	12 %
Dry Hop	bru 1	50 g	2 day(s)	15.7 %
Dry Hop	citra	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	9999 ml	FM