

Kveik IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (89.6%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.35 kg (5.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.35 kg (5.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------------------------|--------|----------|------------|
| First Wort | lunga | 40 g | 60 min | 11 % |
| Whirlpool | Amarillo | 50 g | 0 min | 9.5 % |
| Whirlpool | Azacca | 50 g | 0 min | 14 % |
| Whirlpool | Citra | 40 g | 0 min | 12 % |
| Whirlpool | Simcoe | 40 g | 0 min | 13.2 % |
| Dry Hop | Centennial | 50 g | 1 day(s) | 9.5 % |
| Dry Hop | Azacca | 50 g | 1 day(s) | 14 % |
| Dry Hop | Citra | 60 g | 1 day(s) | 12 % |
| Dry Hop | Simcoe | 60 g | 1 day(s) | 13.2 % |
| Dry Hop | HOPZOIL Twisted Fruitbomb | 0.5 g | 0 day(s) | 1 % |
| Dry Hop | HOPZOIL Citrus Fruitbomb | 0.5 g | 0 day(s) | 1 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Arset | Ale | Slant | 10 ml | --- |
| Halvorsgard | Ale | Slant | 10 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
| Other | Pożywka (drożdże + cynk) | 1 g | Boil | 10 min |

Notes

- Schłodzoną do 27 stopni brzeczkę rozdzielić na dwa wiadra: 1 - na Arset (fermentacja w pokoju z izolacją), 2 - na Halvorsgard (fermentacja w pokoju bez izolacji). Chmielenie na zimno: Arset - Simcoe, Azacca + Twisted Fruitbomb; Halvorsgard - Citra, Centennial + Citrus Fruitbomb.

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