

## KVEIK IPA 2

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **80**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (85.5%)	79 %	6
Grain	Weyermann - Monachijski I	0.8 kg (10.5%)	80 %	16
Grain	Weyermann - Pszeniczny	0.3 kg (3.9%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (USA)	25 g	7 min	13.4 %
Boil	Simcoe (USA)	25 g	7 min	11.3 %
Boil	Mosaic (USA)	25 g	7 min	11.4 %
Whirlpool	Citra (USA)	50 g	30 min	13.4 %
Whirlpool	Simcoe (USA)	50 g	30 min	11.3 %
Whirlpool	Mosaic (USA)	50 g	30 min	11.4 %
Dry Hop	Citra (USA)	25 g	4 day(s)	13.4 %
Dry Hop	Simcoe (USA)	25 g	4 day(s)	11.3 %
Dry Hop	Mosaic (USA)	25 g	4 day(s)	11.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Omega Kveik Lutra OYL-071	Ale	Slant	250 ml	---
GĘSTWA 2 DNI LUŻNA ZANIECZYSZCZONA BIAŁKAMI FERMENTACJA W 28-30°C- 10 PSI				

### Extras

Type	Name	Amount	Use for	Time
Other	pożywka Wyeast	2.4 g	Boil	10 min

### Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-90  
Mg-10  
Na-20  
Cl-70  
S04-200  
HCO3-0  
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