

Kveik IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **72**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Mep@ Pils | 1.8 kg (42.8%) | 82 % | 4 |
| Grain | Simpsons - Golden Promise | 1.6 kg (38%) | 81 % | 4 |
| Grain | Wheat, Torrified | 0.46 kg (10.9%) | 79 % | 4 |
| Grain | Platki owsiane | 0.35 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|----------|------------|
| First Wort | Iunga Polish Hops | 5 g | 80 min | 10 % |
| Whirlpool | El Dorado | 20 g | 20 min | 13.8 % |
| Whirlpool | Citra | 45 g | 20 min | 13.1 % |
| Whirlpool | Enigma (AUS) | 30 g | 20 min | 16.9 % |
| Dry Hop | El Dorado | 25 g | 3 day(s) | 13.8 % |
| Dry Hop | Citra | 34 g | 3 day(s) | 13.1 % |
| Dry Hop | Enigma (AUS) | 34 g | 3 day(s) | 16.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------|-----|-------|------|-------|
| Gausemel | Ale | Slant | 3 ml | Kveik |
|----------|-----|-------|------|-------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Water Agent | gips | 4.5 g | Mash | 80 min |
| Water Agent | sól epsom | 1 g | Mash | 80 min |
| Water Agent | sól | 0.3 g | Mash | 80 min |

Notes

- 10,1 l woda RO + 10,7 l kranówka
Ca - 84,1
Mg - 12,4
Na - 58
Cl - 51,9
SO4 - 154,2
rez.alk - 28,9
XXNFWML
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