

KVEIK IPA 3

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **77**
- SRM **5.2**
- 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 **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

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

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (66.7%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (26.7%)	79 %	6
Grain	Weyermann - Wiedeński	0.5 kg (6.7%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight (USA)	30 g	15 min	10.3 %
Boil	X09326 (USA)	15 g	15 min	4.8 %
Boil	El Dorado (USA)	50 g	15 min	11.6 %
Whirlpool	Falconer's Flight (USA)	30 g	30 min	10.3 %
Whirlpool	X09326 (USA)	15 g	30 min	4.8 %
Whirlpool	El Dorado (USA)	60 g	30 min	11.6 %
Dry Hop	El Dorado (USA)	70 g	4 day(s)	11.6 %
Dry Hop	Wai-iti (NZ)	100 g	4 day(s)	1.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Omega Kveik Lutra OYL-071	Ale	Slant	250 ml	---
FERMENTACJA W 28°C- 10 PSI				

Extras

Type	Name	Amount	Use for	Time
Other	pożywka Servomyces Lallemand	0.25 g	Boil	10 min
Fining	whirlfloc tabletki	1.5 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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