

# Kveik IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **6.2**
- 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 **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **26.6 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (21.4%)	79 %	22
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Citra	30 g	15 min	12 %
Boil	Amarillo	30 g	15 min	9.5 %
Boil	Citra	20 g	5 min	12 %
Whirlpool	Amarillo	20 g	20 min	9.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	Fermentum Mobile