

# Kveik IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (62.5%)   | 80 %  | 5   |
| Grain | Pilzneński           | 0.5 kg (15.6%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.2 kg (6.2%)  | 78 %  | 4   |
| Grain | Płatki owsiane       | 0.2 kg (6.2%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 0.2 kg (6.2%)  | 60 %  | 3   |
| Grain | Abbey Castle         | 0.1 kg (3.1%)  | 80 %  | 45  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Simcoe   | 8 g    | 60 min   | 13.2 %     |
| Boil    | Amarillo | 10 g   | 10 min   | 9.5 %      |
| Boil    | Cascade  | 20 g   | 15 min   | 6 %        |
| Dry Hop | Amarillo | 15 g   | 3 day(s) | 9.5 %      |
| Dry Hop | Simcoe   | 10 g   | 3 day(s) | 13.2 %     |
| Dry Hop | Cascade  | 30 g   | 3 day(s) | 6 %        |