

Kveik IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (80%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Viking Red Active	0.2 kg (3.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	10 min	12 %
Boil	Cascade	25 g	10 min	6 %
Whirlpool	Citra	30 g	30 min	12 %
Przerwa chmielowa 73 stopnie				
Whirlpool	Cascade	30 g	30 min	6 %
Przerwa chmielowa 73 stopnie				
Whirlpool	Mosaic	30 g	30 min	10 %
Przerwa chmielowa 73 stopnie				
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Cascade	40 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Kveik #8 Saure	Ale	Dry	10 g	---
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