

Kveik ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvin	20 g	10 min	11 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Boil	Nelson Sauvin	5 g	60 min	11 %
Whirlpool	Nelson Sauvin	15 g	30 min	11 %
Whirlpool	Amarillo	15 g	30 min	9.5 %
Dry Hop	Nelson Sauvin	15 g	2 day(s)	11 %
Dry Hop	Amarillo	15 g	2 day(s)	9.5 %
Dry Hop	Idaho	15 g	2 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	150 ml	FM