

Kveik Milkshake IPA v2

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU ---
- SRM **5**
- Style **American IPA**

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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (46.7%)	81 %	6
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1 kg (13.3%)	82 %	3
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4
Grain	Rice, Flaked	0.5 kg (6.7%)	70 %	2
Grain	Płatki owsiane	1 kg (13.3%)	85 %	3
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Hop stand 75 st. C przez 30 min				
Dry Hop	Azacca	75 g	3 day(s)	14 %
Hop stand 75 st. C przez 30 min				

Dry Hop	Galaxy	25 g	2 day(s)	15 %
Hop stand 75 st. C przez 30 min				
Dry Hop	Azacca	75 g	2 day(s)	14 %
Hop stand 75 st. C przez 30 min				

Yeasts

Name	Type	Form	Amount	Laboratory
Skare	Ale	Slant	20 ml	priv
Mniej niż łyżka stołowa na 10l				

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	6.8 g	Mash	92 min
Wyliczona ilość w ml, potrzebne jest 3g				
Water Agent	Gips piwowarski	4 g	Mash	92 min
Flavor	Pulpa z mango	1000 g	Secondary	14 day(s)
Fermentor 1: Puree mango, pulpa z mango 1kg Leonce Blanc				
Flavor	Wanilia madagaskarska	10 g	Secondary	14 day(s)
Fermentor 1: Dwie laski				
Water Agent	Witamina C	1 g	Bottling	---
Flavor	Pulpa z liczi	1000 g	Secondary	14 day(s)
Fermentor 2: Puree owocowe liczi, litchi 1kg Leonce Blanc				
Flavor	Wanilia madagaskarska	10 g	Secondary	14 day(s)
Fermentor 2: Dwie laski				

Notes

- Wzorowane na <https://www.youtube.com/watch?v=8FVlJn1nj0o>
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