

## Kveik v2 #70

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

### Mash information

- Mash efficiency **82.6 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **7 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking pilzneński	3 kg (55.6%)	80 %	4
Grain	Viking pale ale	2 kg (37%)	79 %	6
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	14.7 %
Aroma (end of boil)	Chinook PL	30 g	10 min	8.6 %
Aroma (end of boil)	Sorachi Ace	15 g	5 min	12.8 %
Aroma (end of boil)	Cascade PL	45 g	5 min	5.5 %
Aroma (end of boil)	Sorachi Ace	20 g	1 min	12.8 %
Aroma (end of boil)	Cascade PL	50 g	1 min	5.5 %
Dry Hop	Sorachi Ace	40 g	3 day(s)	12.8 %
Dry Hop	Cascade PL	80 g	3 day(s)	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss Kveik	Ale	Slant	145 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2.5 g	Mash	---
Water Agent	kwask mlekowy 80% [ml]	5.82 g	Mash	---
Water Agent	chlerek wapnia [ml]	3.44 g	Mash	---
Water Agent	epsom	2 g	Mash	---
Water Agent	mech irlandzki	3 g	Boil	5 min