

Kveik Voss IPA #1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (78.1%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (6.3%) | 78 % | 4 |
| Grain | Strzegom Pszeniczny | 0.35 kg (5.5%) | 81 % | 6 |
| Grain | Castle Pale Ale | 0.55 kg (8.6%) | 80 % | 8 |
| Dry Extract | Ekstrakt słodowy jasny Bruntal | 0.1 kg (1.6%) | 81 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Challenger UK | 50 g | 60 min | 5 % |
| Boil | Challenger UK | 30 g | 60 min | 6.1 % |
| Boil | Amarillo | 25 g | 10 min | 10.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 10 min | 12.2 % |
| Whirlpool | Cascade | 30 g | 0 min | 3.7 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 13.1 % |
| Dry Hop | Amarillo | 25 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 1200 ml | FM |
| Starter 48h z 100g ekstraktu i 1,2l wody. | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 60 min |
| Fining | Tabletka WHIRLFLOC T | 0.5 g | Boil | 10 min |