

# Kveik Wheat IPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (55.6%)	80 %	5
Grain	Pszeniczny	2.5 kg (39.7%)	85 %	4
Grain	Caramel Pale	0.3 kg (4.8%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Nelson Sauvignon	20 g	10 min	11 %
Boil	Nelson Sauvignon	60 g	5 min	11 %
Aroma (end of boil)	Nelson Sauvignon	70 g	0 min	11 %
Dry Hop	Nelson Sauvignon	100 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091	Ale	Liquid	1 ml	Omega Yeast