

# kvmmo

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **79**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (76.9%)	81 %	6
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (15.4%)	81 %	4
Grain	Platki owsiane	0.35 kg (5.4%)	60 %	3
Grain	Platki orkiszowe	0.15 kg (2.3%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	46 g	60 min	11 %
Boil	Simcoe	30 g	30 min	12 %
Whirlpool	Galaxy	30 g	5 min	15 %
Whirlpool	Mosaic	30 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1200 ml	Fermentum Mobile