

## Session IPA (Kveik M12)

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **27**
- SRM **3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

### Mash step by step

- Heat up **4.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **3 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen     | 1.3 kg (81.3%) | 80.5 % | 4   |
| Grain | BESTMALZ - Best Wheat Malt | 0.3 kg (18.7%) | 82 %   | 4   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Galaxy | 5 g    | 60 min   | 15 %       |
| Boil    | Citra  | 5 g    | 10 min   | 12 %       |
| Dry Hop | Galaxy | 20 g   | 4 day(s) | 15 %       |
| Dry Hop | Citra  | 40 g   | 4 day(s) | 12 %       |

### Yeasts

| Name                           | Type | Form | Amount | Laboratory      |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale  | Dry  | 8 g    | Mangrove Jack's |

### Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Water Agent | Pirosiarczan Sodu | 4 g    | Boil    | 60 min |