

# Voss Kveik Multigrain IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **65 C**, Time **500 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **500 min** at **65C**
- Keep mash **60 min** at **68C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.8 kg (51.1%)	79 %	6
Grain	Strzegom Monachijski typ I	0.14 kg (2.6%)	79 %	16
Grain	Strzegom Monachijski typ II	1.07 kg (19.5%)	79 %	22
Grain	Żytni	0.35 kg (6.4%)	85 %	8
Grain	Honey Malt	0.25 kg (4.6%)	80 %	49
Grain	Płatki pszeniczne	0.17 kg (3.1%)	85 %	3
Grain	Płatki owsiane	0.7 kg (12.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	lunga	15 g	60 min	11 %
Boil	Oktawia	25 g	15 min	7.1 %
Whirlpool	Oktawia	25 g	0 min	7.1 %
Whirlpool	Cascade PL	35 g	0 min	5.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM53 Voss kveik	Ale	Liquid	100 ml	FM