

## Workowa Kveik Session IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **18.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2 kg (71.4%)   | 81 %  | 4   |
| Grain | Płatki pszeniczne    | 0.5 kg (17.9%) | 60 %  | 3   |
| Sugar | Maltodekstryna       | 0.2 kg (7.1%)  | 95 %  | 1   |
| Grain | Abbey Malt Weyermann | 0.1 kg (3.6%)  | 75 %  | 45  |

### Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | lunga    | 33 g   | 30 min | 9 %        |
| Whirlpool | Amarillo | 100 g  | 1 min  | 9.5 %      |