

## #145 Kveik IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

### Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **5.15 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **64 C**, Time **37 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **37 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (71.8%) | 80 %   | 5   |
| Grain | Strzegom Pszeniczny  | 0.6 kg (17.2%) | 73 %   | 6   |
| Grain | Płatki owsiane       | 0.2 kg (5.7%)  | 85 %   | 3   |
| Sugar | Cane (Beet) Sugar    | 0.12 kg (3.4%) | 100 %  | 0   |
| Sugar | Milk Sugar (Lactose) | 0.06 kg (1.7%) | 76.1 % | 0   |

### Hops

| Use for   | Name      | Amount | Time     | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil      | Iunga PL  | 25 g   | 55 min   | 10.5 %     |
| Whirlpool | Galaxy    | 30 g   | 1 min    | 13.3 %     |
| Whirlpool | El Dorado | 42 g   | 1 min    | 13.8 %     |
| Whirlpool | Citra     | 18 g   | 1 min    | 12.8 %     |
| Dry Hop   | Citra     | 20 g   | 6 day(s) | 12.8 %     |
| Dry Hop   | Galaxy    | 30 g   | 6 day(s) | 13.3 %     |
| Dry Hop   | Chinook   | 25 g   | 6 day(s) | 11.2 %     |

### Yeasts

| <b>Name</b>                | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|----------------------------|-------------|-------------|---------------|-------------------|
| Kveik Ebbegarden - starter | Ale         | Slant       | 400 ml        | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Fining      | Whirlfloc   | 1.25 g        | Boil           | 12 min      |
| Other       | Witamina C  | 2 g           | Secondary      | 4 day(s)    |