

#2_21_KVEIK_APA_BIAB

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **6.1 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **33.4 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **28.7 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **-0.7 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3.8 kg (80.9%)	80.5 %	3
Grain	Pszeniczny	0.4 kg (8.5%)	85 %	4
Grain	Weyermann - Caraamber	0.5 kg (10.6%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
Aroma (end of boil)	Mosaic	30 g	10 min	10.3 %
Aroma (end of boil)	Simcoe	30 g	10 min	12.1 %
Dry Hop	Mosaic	90 g	3 day(s)	10.3 %
Dry Hop	Simcoe	50 g	3 day(s)	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips	4 g	Boil	60 min
Water Agent	Kwas mlekowy	5 g	Mash	60 min