

#2'20_Kveik_IPA_BIAB

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **78**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4.75 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **34.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 3 kg (49.8%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (33.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.35 kg (5.8%) | 85 % | 3 |
| Grain | Briess - Carapils Malt | 0.4 kg (6.6%) | 74 % | 3 |
| Grain | Rye, Flaked | 0.25 kg (4.1%) | 78.3 % | 4 |
| Grain | Jęczmień palony | 0.03 kg (0.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 13 % |
| Boil | Cascade | 30 g | 25 min | 5.6 % |
| Boil | Amarillo | 30 g | 5 min | 9.3 % |
| Whirlpool | Citra | 20 g | 20 min | 13 % |
| Whirlpool | Cascade | 20 g | 20 min | 5.6 % |
| Whirlpool | Amarillo | 20 g | 20 min | 9.5 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |
| Dry Hop | Cascade | 40 g | 4 day(s) | 5.6 % |
| Dry Hop | Amarillo | 40 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 150 ml | FM |