

23 SINGLE HOP Amore Pretta IPA Voss Kveik

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **76**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (83.3%) | 80 % | 7 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | amore pretta | 30 g | 60 min | 9 % |
| Boil | amore pretta | 70 g | 8 min | 9 % |
| Whirlpool | amore pretta | 100 g | 25 min | 9 % |
| Dry Hop | amore pretta | 100 g | 5 day(s) | 9 % |