

#24 Why So Serious Kveik IPA

- Gravity **14 BLG**
- ABV ---
- IBU **42**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **14 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.48 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 2 kg (34.8%) | 81 % | 4 |
| Grain | Castlemalting pilzneński | 2 kg (34.8%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (17.4%) | 82 % | 5 |
| Grain | Weyermann - Carapils | 0.35 kg (6.1%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|----------|--------|--------|------------|
| Boil | lunga | 22 g | 50 min | 11 % |
| Aroma (end of boil) | Amarillo | 30 g | 10 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Whirlpool | Amarillo | 70 g | 0 min | 9.5 % |
| na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU | | | | |
| Whirlpool | Mosaic | 30 g | 0 min | 10 % |
| na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU | | | | |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| Dry Hop | Galaxy | 50 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|-------------|
| Omega Yeast OYL-090 Espe Kveik | Ale | Slant | 150 ml | Omega Yeast |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|----------|--------|
| Water Agent | Gips piwowarski | 9 g | Mash | 60 min |
| Fining | Mech irlandzki | 5 g | Boil | 8 min |
| Other | Witamina C | 1.6 g | Bottling | --- |
| Other | Glukoza | 90 g | Bottling | --- |