

# AIPA KVEIK

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.6%)	80 %	5
Grain	Pilzneński	2.5 kg (43.9%)	81 %	4
Grain	Strzegom Karmel 200	0.2 kg (3.5%)	75 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	50 min	9.5 %
Boil	Citra	40 g	15 min	12 %
Boil	Amarillo	40 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	75 ml	Fermentum Mobile