

AIPA KVEIK

- 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 |