

# Australian Kveik IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Płatki owsiane	0.8 kg (17.8%)	85 %	3
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (4.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	10 min	16.3 %
Boil	Ella	10 g	10 min	16.3 %
Boil	Enigma	10 g	10 min	16.9 %
Whirlpool	Galaxy	20 g	20 min	13.6 %
Whirlpool	Ella	20 g	20 min	16.3 %
Whirlpool	Enigma	20 g	20 min	16.9 %
Dry Hop	Galaxy	20 g	1 day(s)	13.6 %
Dry Hop	Ella	20 g	1 day(s)	16.3 %
Dry Hop	Enigma	20 g	1 day(s)	16.9 %
Dry Hop	Amarillo	50 g	1 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	FM
Starter				

### Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	2 g	Boil	10 min