

Basil kveik white ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.3 kg (50.8%) | 81 % | 4 |
| Grain | Pszeniczny | 2.2 kg (33.8%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Sabro | 50 g | 5 min | 15 % |
| Boil | WAI-ITI | 50 g | 0 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 200 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------|------|-----------|----------|
| Spice | bazylia | 30 g | Boil | 1 min |
| Spice | bazylia | 30 g | Secondary | 3 day(s) |