

# Hazy West Coast IPA Kveik

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **89**
- SRM **5.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ALe Soufflet	4.5 kg (78.3%)	79 %	4
Grain	Crystal Castel Malting	0.25 kg (4.3%)	79 %	59
Grain	Platki owsiane	1 kg (17.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	13 %
Boil	Nelson Sauvín	20 g	60 min	13 %
Aroma (end of boil)	Mosaic	10 g	20 min	13 %
Aroma (end of boil)	Nelson Sauvín	10 g	20 min	13 %
Whirlpool	Mosaic	20 g	30 min	13 %
Whirlpool	Nelson Sauvín	20 g	30 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %
Dry Hop	Galaxy	50 g	20 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Dry	11 g	---

## Notes

- Gotowanie dość nisko 65 stopni, uwaga na PH - 5.4-5.6  
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