

# Hornindal Kveik AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **84**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (11.7%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	70 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	40 min	15.5 %
Aroma (end of boil)	Liberty	30 g	15 min	4.5 %
Aroma (end of boil)	Liberty	20 g	1 min	4.5 %
Dry Hop	Cascade PL	100 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp521 hornindal kveik	Ale	Slant	200 ml	wlp

drozdze pobrane z piwa uwazonego przez alebrowar i rozkreczone w dwustopniowym starterze.