

# Kveik AIPA CASCADE PL

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42%)	81 %	4
Grain	Castle Pale Ale	3 kg (42%)	80 %	8
Grain	Strzegom Monachijski typ II	0.15 kg (2.1%)	79 %	22
Grain	Strzegom Monachijski typ I	1 kg (14%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	35 g	60 min	5.2 %
Boil	Cascade PL	50 g	30 min	5.2 %
Boil	Cascade PL	50 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M12 Kveik Voss	Ale	Dry	10 g	Mangrove Jack's