

# Kveik DIPA #11

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **48**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3 kg (64.5%)   | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 1 kg (21.5%)   | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (10.8%) | 85 %  | 3   |
| Sugar | Cukier               | 0.15 kg (3.2%) | 95 %  | 0   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Sabro   | 20 g   | 15 min | 13 %       |
| Whirlpool           | Sabro   | 30 g   | 10 min | 13 %       |
| Aroma (end of boil) | Mosaic  | 30 g   | 5 min  | 10 %       |
| Whirlpool           | Mosaic  | 40 g   | 10 min | 10 %       |
| Boil                | Bullion | 5 g    | 40 min | 7.75 %     |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 10 ml  | FM         |