

KVEIK HAZY IPA 15 blg

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **79**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **77C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 6 kg (83.8%) | 80 % | 6 |
| Grain | Viking Wheat Malt | 0.5 kg (7%) | 83 % | 5 |
| Grain | Castle Malting Oats Malt | 0.5 kg (7%) | 80 % | 5 |
| Grain | Acid Malt | 0.16 kg (2.2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Warrior | 20 g | 60 min | 15.5 % |
| Boil | Chinook | 20 g | 20 min | 11 % |
| Boil | Centennial | 20 g | 20 min | 11.2 % |
| Whirlpool | Cascade PL | 16 g | 30 min | 5.2 % |
| Whirlpool | Chinook | 24 g | 30 min | 11 % |
| Whirlpool | Centennial | 20 g | 30 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| Voss Kveik Lallemand | Ale | Slant | 150 ml | Lallemand |