

# Kveik Hazy Ipa

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **34**
- SRM ---

## 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 **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (viking malt)	5.7 kg (85.1%)	--- %	---
Grain	Pszeniczny jasny (best malz)	0.7 kg (10.4%)	--- %	---
Grain	Carmel Pils (best malz)	0.3 kg (4.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	55 min	11.3 %
Boil	Simcoe	25 g	10 min	13 %
Boil	Nelson Sauvignon	10 g	5 min	11.8 %
Boil	Sabro	10 g	0 min	15 %
Boil	Nelson Sauvignon	10 g	0 min	11.8 %
Boil	Amarillo	30 g	0 min	8.5 %