

# Kveik Ipa

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **22.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 30	0.2 kg (4.8%)	75 %	50
Grain	Viking Pale Ale malt	4 kg (95.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11 %
Boil	Citra	20 g	5 min	12 %
Boil	Amarillo	20 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Dry	2 g	---

## Notes

- Drożdże 4g od chłopaka z grupy Facebookowej KVEIK. Bezpośrednio do wiadra  
*Jun 19, 2020, 4:21 PM*