

# Kveik IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **72**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	1.8 kg (42.8%)	82 %	4
Grain	Simpsons - Golden Promise	1.6 kg (38%)	81 %	4
Grain	Wheat, Torrified	0.46 kg (10.9%)	79 %	4
Grain	Platki owsiane	0.35 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga Polish Hops	5 g	80 min	10 %
Whirlpool	El Dorado	20 g	20 min	13.8 %
Whirlpool	Citra	45 g	20 min	13.1 %
Whirlpool	Enigma (AUS)	30 g	20 min	16.9 %
Dry Hop	El Dorado	25 g	3 day(s)	13.8 %
Dry Hop	Citra	34 g	3 day(s)	13.1 %
Dry Hop	Enigma (AUS)	34 g	3 day(s)	16.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Gausemel	Ale	Slant	3 ml	Kveik
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4.5 g	Mash	80 min
Water Agent	sól epsom	1 g	Mash	80 min
Water Agent	sól	0.3 g	Mash	80 min

### Notes

- 10,1 l woda RO + 10,7 l kranówka  
Ca - 84,1  
Mg - 12,4  
Na - 58  
Cl - 51,9  
SO4 - 154,2  
rez.alk - 28,9  
XXNFWML  
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