

# 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|          |     |       |      |       |
|----------|-----|-------|------|-------|
| Gausemel | Ale | Slant | 3 ml | Kveik |
|----------|-----|-------|------|-------|

### 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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