

Kveik IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **60**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (44.2%)	81 %	4
Grain	Simpsons - Maris Otter	2 kg (51.9%)	81 %	6
Grain	Weyermann - Carapils	0.15 kg (3.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	35 min	13 %
Aroma (end of boil)	idaho 7	20 g	5 min	13.3 %
Whirlpool	idaho 7	30 g	0 min	13.3 %
Dry Hop	sultana	50 g	5 day(s)	13.7 %
Dry Hop	idaho 7	50 g	5 day(s)	13.3 %
Dry Hop	azacca	50 g	5 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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White Labs Kveik Opshaug	Ale	Liquid	1000 ml	White Labs
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Extras

Type	Name	Amount	Use for	Time
Flavor	gips	5 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min