

# kveik ipa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **67**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Viking Malt 3,2-4,5	2 kg (36.4%)	80 %	4
Grain	Słód Pale Ale strzegom	2 kg (36.4%)	79 %	6
Grain	Słód Wiedeński Strzegom 5-7,5 EBC	1 kg (18.2%)	79 %	6
Grain	Słód pszeniczny jasny 3,5-6 EBC	0.5 kg (9.1%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	50 g	60 min	13 %
Dry Hop	El Dorado	50 g	5 day(s)	13 %
Dry Hop	Cascade USA aromatyczny	100 g	5 day(s)	7.1 %