

# KVEIK IPA

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- Gravity **16.6 BLG**
- ABV ---
- IBU **54**
- SRM **9.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **26.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (64.9%)	80 %	4
Grain	Briess - Pale Ale Malt	1.1 kg (14.3%)	80 %	7
Grain	(N) Weyermann - Melanoiden Malt(N)	1.1 kg (14.3%)	81 %	53
Grain	(N) Weyermann - Abbey Malt (N)	0.5 kg (6.5%)	50 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Chinook	25 g	15 min	13 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Mosaic	10 g	15 min	10 %