

# kveik ipa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (70.2%)	80 %	4
Grain	Strzegom Pszeniczny	1.3 kg (22.8%)	81 %	6
Grain	Płatki owsiane	0.4 kg (7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.6 %
Whirlpool	Citra	40 g	5 min	12.6 %
Whirlpool	Amarillo	40 g	5 min	9.1 %
Dry Hop	Citra	50 g	5 day(s)	12.6 %
Dry Hop	Amarillo	60 g	5 day(s)	9.1 %
Dry Hop	El Dorado	100 g	5 day(s)	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
#20 Espe	Ale	Slant	250 ml	---