

# Kveik IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	5
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	5 min	13 %
Whirlpool	Citra	25 g	10 min	12 %
Whirlpool	Cascade	20 g	10 min	6 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	5 ml	FM