

# Kveik IPA II

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **77**
- SRM **4.7**
- Style **American 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 **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.4 kg (85.7%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (7.9%)	83 %	5
Grain	Weyermann - Carapils	0.2 kg (3.2%)	78 %	4
Grain	Platki owsiane	0.2 kg (3.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.6 %
Whirlpool	Barbe Rouge	100 g	20 min	8.8 %
Hop stand (78 stopni)				
Dry Hop	Barbe Rouge	100 g	3 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Voss Kveik	Ale	Slant	100 ml	Danstar

Drożdże zadane bezpośrednio na brzeczke.