

# Kveik IPA - warka 1

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Simpsons - Golden Promise	1 kg (20%)	81 %	4
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (10%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	22 g	60 min	13.5 %
Aroma (end of boil)	Sabro	20 g	3 min	15 %
Aroma (end of boil)	Nelson Sauvignon	20 g	3 min	11 %
Aroma (end of boil)	Citra	10 g	3 min	12 %
Whirlpool	Sabro	40 g	0 min	15 %
Whirlpool	Nelson Sauvignon	40 g	0 min	11 %
Whirlpool	Citra	10 g	0 min	12 %