

Kveik Orange IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **50**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (26.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 70 g | 1 min | 15.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Skórka suszonej pomarańczy | 20 g | Boil | 10 min |