

Kveik Rice Double IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **85**
- SRM **4.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.8 kg (69.1%)	82 %	4
Grain	Rice, Flaked	1.7 kg (30.9%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	25 g	60 min	18.4 %
Boil	Equinox	8 g	20 min	13.5 %
Boil	Galaxy	10 g	20 min	13.6 %
Boil	Amarillo	5 g	5 min	7.8 %
Boil	Equinox	5 g	5 min	13.5 %
Boil	Galaxy	10 g	5 min	13.6 %
Boil	Simcoe	5 g	5 min	11.7 %
Aroma (end of boil)	Galaxy	15 g	5 min	13.6 %
Aroma (end of boil)	Simcoe	10 g	5 min	11.7 %
Aroma (end of boil)	Zythos	10 g	5 min	9.2 %
Whirlpool	Amarillo	20 g	0 min	7.8 %
Whirlpool	Equinox	10 g	0 min	13.5 %
Whirlpool	Galaxy	20 g	0 min	13.6 %

Whirlpool	Simcoe	15 g	0 min	11.7 %
Whirlpool	Zythos	30 g	0 min	9.2 %
Dry Hop	Galaxy	25 g	3 day(s)	13.6 %
Dry Hop	Zythos	50 g	3 day(s)	9.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	250 ml	FM

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min