

# Kveik Session IPA

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **38**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Pszeniczny	1 kg (25%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	17 g	60 min	15.1 %
Boil	Cascade	3.5 g	30 min	6 %
Boil	Cascade PL	15 g	10 min	4.5 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Cascade PL	15 g	5 min	4.5 %
Boil	Amarillo	15 g	1 min	9.5 %
Boil	Cascade PL	25 g	1 min	4.5 %
Dry Hop	Cascade PL	15 g	4 day(s)	4.5 %
Dry Hop	Amarillo	10 g	4 day(s)	9.5 %
Dry Hop	Cascade PL	30 g	2 day(s)	4.5 %
Dry Hop	Amarillo	15 g	2 day(s)	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM53 Voss kveik	Ale	Slant	200 ml	Miesięczne