

Kveik v2 #70

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **82.6 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **7 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Viking pilzneński | 3 kg (55.6%) | 80 % | 4 |
| Grain | Viking pale ale | 2 kg (37%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 14.7 % |
| Aroma (end of boil) | Chinook PL | 30 g | 10 min | 8.6 % |
| Aroma (end of boil) | Sorachi Ace | 15 g | 5 min | 12.8 % |
| Aroma (end of boil) | Cascade PL | 45 g | 5 min | 5.5 % |
| Aroma (end of boil) | Sorachi Ace | 20 g | 1 min | 12.8 % |
| Aroma (end of boil) | Cascade PL | 50 g | 1 min | 5.5 % |
| Dry Hop | Sorachi Ace | 40 g | 3 day(s) | 12.8 % |
| Dry Hop | Cascade PL | 80 g | 3 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------|-----|-------|--------|------------------|
| FM53 Voss Kveik | Ale | Slant | 145 ml | Fermentum Mobile |
|-----------------|-----|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------|--------|---------|-------|
| Water Agent | gips | 2.5 g | Mash | --- |
| Water Agent | kwas mlekowy 80% [ml] | 5.82 g | Mash | --- |
| Water Agent | chlorek wapnia [ml] | 3.44 g | Mash | --- |
| Water Agent | epsom | 2 g | Mash | --- |
| Water Agent | mech irlandzki | 3 g | Boil | 5 min |