

Kveik v3 #71

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80.7 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **7 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking pale ale	4.8 kg (88.2%)	79 %	6
Grain	Viking - Rye malt	0.243 kg (4.5%)	81 %	8
Grain	Platki owsiane	0.4 kg (7.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	14.7 %
Aroma (end of boil)	Columbus	20 g	15 min	12.5 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.3 %
Aroma (end of boil)	Amarillo	20 g	5 min	8.7 %
Aroma (end of boil)	Citra	30 g	1 min	13.7 %
Aroma (end of boil)	Mosaic	20 g	1 min	12.1 %
Dry Hop	Simcoe	40 g	3 day(s)	13.3 %
Dry Hop	Citra	30 g	3 day(s)	13.7 %
Dry Hop	Mosaic	25 g	3 day(s)	12.1 %
Dry Hop	Columbus	18 g	3 day(s)	12.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	---
Water Agent	kwask mlekowy 80% [ml]	5.46 g	Mash	---
Water Agent	chlorek wapnia [ml]	5.14 g	Mash	---
Water Agent	epsom	1.5 g	Mash	---
Water Agent	mech irlandzki	3 g	Boil	5 min