

## Kveik Voss IPA #2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (72.5%)	82 %	4
Grain	Castle Pale Ale	0.8 kg (11.6%)	80 %	8
Grain	Strzegom Pszeniczny	0.3 kg (4.3%)	81 %	6
Grain	Weyermann - Carapils	0.55 kg (8%)	78 %	4
Grain	Płatki owsiane	0.25 kg (3.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger UK	80 g	60 min	5 %
Whirlpool	Mosaic	25 g	15 min	12.2 %
Whirlpool	Citra	25 g	15 min	13.1 %
Whirlpool	Puławski	20 g	15 min	6.9 %
Dry Hop	Citra	25 g	5 day(s)	13.1 %
Dry Hop	Amarillo	50 g	5 day(s)	10.5 %
Dry Hop	Puławski	30 g	5 day(s)	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM
Świeża dwudniowa gęstwa.				

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	6 g	Mash	60 min
Fining	Tabletka WHIRLFLOC T	0.5 g	Boil	10 min

### Notes

- Chmienie whirlpool - dodać przy 90 stopniach, brzeczkę schłodzić poniżej 80stopni i przetrzymać 15 minut przed kontynuacją schładzania.  
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