

Kveik Voss IPA #3

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (76.3%)	82 %	9
Grain	Castle Pale Ale	0.65 kg (9.9%)	80 %	20
Grain	Strzegom Pszeniczny	0.35 kg (5.3%)	81 %	15
Grain	Weyermann - Carapils	0.55 kg (8.4%)	78 %	9
Grain	Płatki owsiane	0 kg	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	10 %
Whirlpool	Citra	25 g	0 min	12.2 %
Whirlpool	Amarillo	25 g	0 min	7.5 %
Whirlpool	Centennial	50 g	0 min	8.3 %
Dry Hop	Citra	25 g	0 day(s)	12.2 %
Dry Hop	Amarillo	25 g	0 day(s)	7.5 %
Dry Hop	Centennial	50 g	0 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	8 g	Mash	60 min
Water Agent	Epsom	3 g	Mash	60 min
Water Agent	NaCl	1 g	Mash	60 min
Water Agent	CaCl ₂ ·2H ₂ O	2.5 g	Mash	60 min
Water Agent	Kwas mlekowy (ml)	2 g	Mash	60 min
Fining	Tabletka WHIRLFLOC T	0.5 g	Boil	10 min

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=6VPFV8P>
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