

Kveik West Coast IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (93%)	81 %	4
Sugar	Candi Sugar, Clear	0.2 kg (4.7%)	78.3 %	2
Sugar	Candi Sugar, Dark	0.1 kg (2.3%)	78.3 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PH 2019	30 g	30 min	10.5 %
Aroma (end of boil)	Simcoe	50 g	5 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Opshaug	Ale	Slant	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min