

## Kveik Wheat PL IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **40**
- SRM **4.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **11.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	1.3 kg (34.7%)	81 %	4
Grain	Pszeniczny	2 kg (53.3%)	85 %	4
Grain	Oats, Flaked	0.45 kg (12%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	20 min	11 %
Aroma (end of boil)	zula	20 g	3 min	7 %
Whirlpool	zula	30 g	0 min	7 %
Dry Hop	zula	50 g	2 day(s)	7 %
Dry Hop	książęcy	100 g	2 day(s)	7 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips	4 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min