

# KVEIKIPA

---

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **33**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	6 kg (78.9%)	81 %	4
Grain	Płatki owsiane	0.4 kg (5.3%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (2.6%)	85 %	3
Grain	Pszeniczny	1 kg (13.2%)	85 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	30 min	5.2 %
Boil	Motueka	50 g	10 min	6.4 %
Boil	Cascade PL	50 g	5 min	8.3 %