

Kveipa 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **15**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (29.4%) | 85 % | 7 |
| Grain | Simpsons - Wheat Malt | 1.5 kg (22.1%) | 85 % | 4 |
| Grain | Weyermann - Vienna Malt | 2 kg (29.4%) | 81 % | 8 |
| Grain | Płatki owsiane | 0.5 kg (7.4%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (4.4%) | 85 % | 3 |
| Grain | Weyermann - Munich I | 0.5 kg (7.4%) | 82 % | 14 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Mash | Idaho 7 | 5 g | 20 min | 12.7 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 15 min | 15.7 % |
| Aroma (end of boil) | Mosaic | 30 g | 5 min | 12.6 % |
| Whirlpool | Sabro | 15 g | 5 min | 15 % |
| Dry Hop | Amarillo | 25 g | 2 day(s) | 8.4 % |
| Dry Hop | Sabro | 25 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 50 ml | --- |