

Kveipa 3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **4.1**
- 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 **50 min**
- Evaporation rate **5.4 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 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 **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Simpsons Best Pale Ale | 3.5 kg (54.7%) | 85 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 1.3 kg (20.3%) | 85 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.8%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (4.7%) | 85 % | 3 |
| Grain | Chateau diastatic | 0.3 kg (4.7%) | 80 % | 4 |
| Grain | Lager | 0.5 kg (7.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Mash | Idaho 7 | 5 g | 20 min | 12.7 % |
| Boil | Warrior | 10 g | 15 min | 16.3 % |
| Aroma (end of boil) | Mosaic | 25 g | 5 min | 12.6 % |
| Whirlpool | Sabro | 20 g | 5 min | 15 % |
| Dry Hop | Riwaka | 50 g | 3 day(s) | 5.3 % |

Yeasts

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