

# KVEIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **44**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (62.5%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.85 kg (15.2%)	85 %	5
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4
Grain	Płatki owsiane	0.85 kg (15.2%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	30 min	10 %
Whirlpool	Citra	50 g	30 min	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	10 ml	FM