

# new england kveik ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (88.2%)	79 %	6
Grain	Wheat, Flaked	0.4 kg (5.9%)	77 %	4
Grain	Oats, Flaked	0.4 kg (5.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Ekuanot	30 g	10 min	13.1 %
Aroma (end of boil)	Belma	30 g	10 min	9.4 %
Aroma (end of boil)	Azacca	30 g	10 min	14 %
Dry Hop	Ekuanot	60 g	3 day(s)	13.1 %
Dry Hop	Belma	60 g	3 day(s)	9.4 %
Dry Hop	Azacca	60 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM