

# OKTAWIA KVEIK SESSION IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **46**
- SRM **3.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Viking Malt (Strzegom)	4 kg (83.3%)	--- %	4
Grain	Słód Pszeniczny Viking Malt (Strzegom)	0.5 kg (10.4%)	--- %	5
Grain	Słód CaraBody Viking Malt (Strzegom)	0.2 kg (4.2%)	--- %	8
Grain	Słód Zakwaszający Weyermann	0.1 kg (2.1%)	--- %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	15 g	60 min	7.8 %
Boil	Oktawia	50 g	20 min	6.5 %
Whirlpool	Oktawia	50 g	20 min	6.5 %
Dry Hop	Oktawia	100 g	4 day(s)	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentum Mobile FM704 Lutra Kveik	Ale	Liquid	40 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Other	Whirlfloc T	1.25 g	Boil	5 min

### Notes

- chmienie na whirlpool/hopstand 20 minut od 90°C;  
schłodzenie brzezki do temp. 20°C;  
fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 20-40°C;  
rozlew - poziom nasycenia 1,9-2,0  
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 10; SO4 150-300; Cl 50-100; Alk. całk. 0-50; RA -100-0  
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