

Session IPA (Kveik M12)

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **3 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 1.3 kg (81.3%) | 80.5 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 0.3 kg (18.7%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Galaxy | 5 g | 60 min | 15 % |
| Boil | Citra | 5 g | 10 min | 12 % |
| Dry Hop | Galaxy | 20 g | 4 day(s) | 15 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 8 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | Pirosiarczan Sodu | 4 g | Boil | 60 min |