

## Session IPA KVEIK

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **54**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **28.2 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (74.5%)	80 %	5
Grain	Strzegom Pszeniczny	0.74 kg (13.1%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.3%)	75 %	30
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Simcoe	20 g	15 min	13.2 %
Whirlpool	Simcoe	60 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	7 min	13.2 %