

Single hop kveik ipa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (55.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (27.8%)	83 %	5
Grain	Platki owsiane	0.3 kg (8.3%)	60 %	3
Grain	Strzegom Karmel 30	0.3 kg (8.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	15 g	60 min	15 %
Aroma (end of boil)	El Dorado	30 g	0 min	15 %
Dry Hop	El Dorado	50 g	4 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand