

# Vermont Kveik IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **69**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (58.8%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (19.6%)  | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.4 kg (7.8%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.3 kg (5.9%) | 85 %  | 3   |
| Grain | Biscuit Malt         | 0.4 kg (7.8%) | 79 %  | 45  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | El Dorado         | 20 g   | 60 min | 15 %       |
| Boil    | El Dorado         | 10 g   | 15 min | 15 %       |
| Boil    | El Dorado         | 10 g   | 10 min | 15 %       |
| Boil    | El Dorado         | 10 g   | 5 min  | 15 %       |
| Boil    | Mandarina Bavaria | 10 g   | 15 min | 10 %       |
| Boil    | Mandarina Bavaria | 10 g   | 10 min | 10 %       |
| Boil    | Mandarina Bavaria | 10 g   | 5 min  | 10 %       |
| Boil    | southern passion  | 10 g   | 15 min | 5 %        |
| Boil    | southern passion  | 10 g   | 10 min | 5 %        |
| Boil    | southern passion  | 10 g   | 5 min  | 5 %        |

|         |                  |      |          |      |
|---------|------------------|------|----------|------|
| Dry Hop | El Dorado        | 10 g | 1 day(s) | 15 % |
| Dry Hop | Southern Passion | 10 g | 1 day(s) | 5 %  |
| Dry Hop | Cascade          | 30 g | 1 day(s) | 6 %  |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| FM53 Voss kveik | Ale  | Dry  | 11 g   | FM         |

## Notes

- Piwo wyszło poprawnie, całkiem przyjemne, aromaty brzoskwiń i owoców?  
*Oct 12, 2021, 12:01 AM*