

Warka 10# Voss Kveik AIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **12.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (66.7%) | 80 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (33.3%) | 80 % | 36 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Cascade | 30 g | 30 min | 6 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 10 % |
| Dry Hop | Mosaic | 80 g | 4 day(s) | 10 % |
| Dry Hop | Citra | 35 g | 4 day(s) | 12 % |
| Dry Hop | Cascade | 20 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 22 g | Mangrove Jack's |