

# WC kveik ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **70**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **26.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 0.3 kg (4.6%)  | 79 %  | 16  |
| Grain | Strzegom Wiedeński         | 0.25 kg (3.8%) | 79 %  | 10  |
| Grain | Pilzneński                 | 6 kg (91.6%)   | 81 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Magnum   | 11 g   | 60 min   | 13.5 %     |
| Boil                | Mosaic   | 15 g   | 60 min   | 10 %       |
| Boil                | Amarillo | 20 g   | 60 min   | 9.5 %      |
| Boil                | Citra    | 15 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Citra    | 25 g   | 10 min   | 12 %       |
| Dry Hop             | Strata   | 50 g   | 4 day(s) | 13.6 %     |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Lutra OYL-071 | Ale  | Dry  | 11 g   | Omega      |

## Extras

| Type  | Name             | Amount | Use for  | Time |
|-------|------------------|--------|----------|------|
| Other | kwaskaskorbinowy | 4 g    | Bottling | ---  |