

## West Coast / Kveik

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **39**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **50.8 liter(s)**

### Fermentables

| Type    | Name                   | Amount         | Yield | EBC |
|---------|------------------------|----------------|-------|-----|
| Grain   | Pilzneński             | 8 kg (60.6%)   | 81 %  | 4   |
| Grain   | Briess - Pale Ale Malt | 3.5 kg (26.5%) | 80 %  | 7   |
| Grain   | Pszeniczny             | 1 kg (7.6%)    | 85 %  | 4   |
| Adjunct | Pszenica niesłodowana  | 0.5 kg (3.8%)  | 75 %  | 3   |
| Grain   | Słód zakwaszający      | 0.2 kg (1.5%)  | 80 %  | 2   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Mash                | Chinook    | 45 g   | 90 min | 13 %       |
| Boil                | Cascade    | 25 g   | 50 min | 6 %        |
| Boil                | Calypso    | 20 g   | 50 min | 14.7 %     |
| Boil                | Lemon drop | 40 g   | 20 min | 4.6 %      |
| Aroma (end of boil) | Calypso    | 30 g   | 20 min | 14.7 %     |
| Aroma (end of boil) | Lemon drop | 20 g   | 10 min | 4.6 %      |

### Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |
| Mangrove Jack's M12 Voss Kveik    | Ale  | Dry  | 10 g   | Mangrove Jack's |