

# Kveik IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **4.7**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński (W)         | 4 kg (58%)     | 81 %  | 4   |
| Grain | Simpsons - Maris Otter | 1 kg (14.5%)   | 81 %  | 6   |
| Grain | Pszeniczny (W)         | 1.3 kg (18.8%) | 85 %  | 4   |
| Grain | Płatki pszeniczne      | 0.3 kg (4.3%)  | 60 %  | 3   |
| Grain | Płatki owsiane         | 0.3 kg (4.3%)  | 60 %  | 3   |

## Hops

| Use for   | Name                | Amount | Time     | Alpha acid |
|-----------|---------------------|--------|----------|------------|
| Boil      | Azacca 2019         | 50 g   | 20 min   | 13 %       |
| Whirlpool | Pacifica 2019       | 100 g  | 0 min    | 3.6 %      |
| Dry Hop   | citra 2020          | 100 g  | 2 day(s) | 12.6 %     |
| Dry Hop   | Amora Preta PH 2019 | 100 g  | 2 day(s) | 1 %        |

## Yeasts

| Name                            | Type | Form   | Amount  | Laboratory |
|---------------------------------|------|--------|---------|------------|
| Omega Yeast OYL-057 HotHead Ale | Ale  | Liquid | 1000 ml | Omega      |

## Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 8 g    | Mash    | 60 min |