

# Kveik Continental IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **6.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (62.5%)  | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 1 kg (15.6%)  | 79 %  | 10  |
| Grain | płatki jęczmienne    | 0.4 kg (6.3%) | 60 %  | 4   |
| Grain | Cookie               | 0.5 kg (7.8%) | 80 %  | 50  |
| Grain | Płatki owsiane       | 0.5 kg (7.8%) | 60 %  | 3   |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Chinook PL      | 50 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Chinook PL      | 20 g   | 0 min    | 13 %       |
| Dry Hop             | Styrian Golding | 100 g  | 2 day(s) | 3.6 %      |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 100 ml | Fermentum Mobile |