Voss Kveik Session IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **52**
- SRM **4**

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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.6 kg *(85.7%)*	79 %	6
Grain	Płatki owsiane	0.2 kg *(4.8%)*	85 %	3
Grain	Płatki pszeniczne	0.2 kg *(4.8%)*	85 %	3
Grain	Żytni	0.2 kg *(4.8%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	60 min	11 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Dry Hop	Amarillo	70 g	2 day(s)	9.5 %
Dry Hop	Citra	50 g	---	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.