

#15 West Coast Kveik IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **45**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (82.1%)	81 %	4
Adjunct	Pszenica niesłodowana	1 kg (14.9%)	75 %	3
Grain	Acid Malt	0.2 kg (3%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	35 g	60 min	11 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Amarillo	30 g	5 min	9.5 %
Boil	Cascade	30 g	5 min	6 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Aroma (end of boil)	Amarillo	35 g	0 min	9.5 %
Aroma (end of boil)	Cascade	35 g	0 min	6 %
Whirlpool	Amarillo	35 g	0 min	9.5 %
Whirlpool	Cascade	35 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Slant	150 ml	FM
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