

## 30. Session Kveik IPA

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- Gravity **11.9 BLG**
- ABV ---
- IBU **32**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	30 min	13 %
Boil	Citra	20 g	10 min	12 %
Boil	Simcoe	30 g	5 min	13.2 %
Whirlpool	Mosaic	15 g	5 min	10 %
Whirlpool	Simcoe	20 g	10 min	13.2 %
Dry Hop	Mosaic	35 g	4 day(s)	10 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik	Ale	Slant	70 ml	Fermentum Mobile