

#42 IPA Kveik

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.55 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Malteurop Pale Ale | 4 kg (76.9%) | 82 % | 6 |
| Grain | Malteurop Wheat | 0.5 kg (9.6%) | 86.8 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (9.6%) | 78 % | 4 |
| Grain | Platki owsiane | 0.2 kg (3.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | El Dorado | 15 g | 60 min | 12.4 % |
| Boil | Falconer's Flight | 10 g | 30 min | 11.3 % |
| Boil | El Dorado | 20 g | 10 min | 12.4 % |
| Boil | Falconer's Flight | 20 g | 10 min | 11.3 % |
| Aroma (end of boil) | El Dorado | 15 g | 0 min | 12.4 % |
| Aroma (end of boil) | Falconer's Flight | 20 g | 0 min | 11.3 % |
| Dry Hop | Palisade | 50 g | 4 day(s) | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|------------|-----|-------|--------|------------------|
| FM53 Kveik | Ale | Slant | 200 ml | Fermentum Mobile |
|------------|-----|-------|--------|------------------|