

# AMERICAN KVEIK IPA 13 Blg #43

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 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 **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (81.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.8 kg (16.3%)	79 %	16
Grain	Bruntal Karmelowy jasny	0.1 kg (2%)	--- %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	8.3 %
Boil	Azacca	30 g	15 min	14 %
Dry Hop	Centennial	20 g	3 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM