

# AUS-NZ Kveik IPA

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **4.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	10.8 %
Whirlpool	Enigma (AUS)	30 g	1 min	17.2 %
Whirlpool	Galaxy	60 g	1 min	15 %
Dry Hop	Moutere	100 g	2 day(s)	14.5 %