

Destination New Zealand Pacific Vermont Kveik IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (44.6%)	80 %	5
Grain	BESTMALZ - Best Pilsen	1 kg (15.4%)	80.5 %	4
Grain	Weyermann pszeniczny jasny	0.8 kg (12.3%)	80 %	6
Grain	Rye, Flaked	0.6 kg (9.2%)	78.3 %	4
Grain	Wheat, Flaked	0.6 kg (9.2%)	77 %	4
Grain	Oats, Flaked	0.6 kg (9.2%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	6 g	60 min	15.3 %
Whirlpool	Waimea	36 g	30 min	15.3 %
Whirlpool	Orbit	34 g	30 min	9.8 %
Whirlpool	Rakau (NZ)	36 g	30 min	10.7 %
Dry Hop	Waimea	60 g	3 day(s)	15.3 %
Dry Hop	Rakau (NZ)	60 g	2 day(s)	9.5 %
Dry Hop	Orbit	60 g	1 day(s)	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	3 g	Mash	60 min
Other	łuska ryżowa	100 g	Mash	60 min