

DIPA 18 Hornindal Kveik

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **54**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (50.7%)	81 %	4
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4
Grain	Płatki owsiane	1 kg (13.3%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (5.3%)	85 %	3
Grain	Płatki ryżowe	0.4 kg (5.3%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (5.3%)	80 %	4
Grain	Weyermann - Pale Ale Malt	1 kg (13.3%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	15 min	15 %
Boil	Citra	25 g	15 min	12 %
Boil	Galaxy	20 g	10 min	15 %
Boil	Citra	20 g	10 min	12 %
Boil	Galaxy	20 g	5 min	15 %
Boil	Citra	20 g	5 min	12 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %
Wsypany na wyłączenie palnika				
Aroma (end of boil)	Citra	20 g	0 min	12 %
Wsypany na wyłączenie palnika				
Whirlpool	Galaxy	65 g	0 min	15 %
Chmiel dodany do brzezki w 75 st i trzymany 20 minut				
Whirlpool	Citra	65 g	0 min	12 %
Chmiel dodany do brzezki w 75 st i trzymany 20 minut				
Dry Hop	Galaxy	100 g	4 day(s)	15 %

Dry Hop	Citra	100 g	2 day(s)	12 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal Kveik	Ale	Slant	240 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Suszona skórka cytryny	20 g	Boil	5 min
Water Agent	Sól Epsom	4 g	Mash	---
Water Agent	Clorek wapnia	2 g	Mash	---
Water Agent	Gips piwowarski	2 g	Mash	---
Water Agent	Kwas fosforowy	4 g	Mash	---