

KVEIK CENTENNIAL SH IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **6.4**
- 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 **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	7
Grain	Viking Munich Malt	1 kg (15.9%)	78 %	18
Grain	Płatki orkiszowe	0.15 kg (2.4%)	80 %	4
Grain	Płatki jęczmienne	0.15 kg (2.4%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	9.5 %
Boil	Centennial	20 g	10 min	9.5 %
Boil	Centennial	25 g	5 min	9.5 %
Aroma (end of boil)	Centennial	20 g	0 min	9.5 %
Dry Hop	Centennial	60 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	150 ml	FM

Extras

Type	Name	Amount	Use for	Time
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Fining	Wirfloct	3 g	Boil	10 min
Water Agent	Gips Piwowarski	5 g	Mash	60 min