

Kveik Continental IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (62.5%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (15.6%) | 79 % | 10 |
| Grain | płatki jęczmienne | 0.4 kg (6.3%) | 60 % | 4 |
| Grain | Cookie | 0.5 kg (7.8%) | 80 % | 50 |
| Grain | Płatki owsiane | 0.5 kg (7.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Chinook PL | 50 g | 60 min | 10 % |
| Aroma (end of boil) | Chinook PL | 20 g | 0 min | 13 % |
| Dry Hop | Styrian Golding | 100 g | 2 day(s) | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | Fermentum Mobile |