

# KVEIK HAZY IPA 15 blg

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **79**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **77C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (83.8%)	80 %	6
Grain	Viking Wheat Malt	0.5 kg (7%)	83 %	5
Grain	Castle Malting Oats Malt	0.5 kg (7%)	80 %	5
Grain	Acid Malt	0.16 kg (2.2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Chinook	20 g	20 min	11 %
Boil	Centennial	20 g	20 min	11.2 %
Whirlpool	Cascade PL	16 g	30 min	5.2 %
Whirlpool	Chinook	24 g	30 min	11 %
Whirlpool	Centennial	20 g	30 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik Lallemand	Ale	Slant	150 ml	Lallemand