

Kveik IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **74C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (70.6%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 1 kg (11.8%) | 61 % | 5 |
| Grain | Płatki owsiane | 1 kg (11.8%) | 85 % | 3 |
| Grain | Barley, Flaked | 0.5 kg (5.9%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-------|------------|
| Aroma (end of boil) | Citra | 100 g | 5 min | 13 % |
| Aroma (end of boil) | Ekuanot | 100 g | 5 min | 14 % |
| Aroma (end of boil) | Cashmere | 100 g | 5 min | 9 % |

Yeasts

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