

Kveik IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **4.9**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (92.3%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	8.4 %
Boil	Citra	25 g	20 min	12 %
Whirlpool	Citra	25 g	20 min	12 %
Whirlpool	Amarillo	25 g	20 min	8.4 %
Dry Hop	Citra	100 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM