

# KVEIK IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **11.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Strzegom Karmel 150	0.75 kg (13%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	8.4 %
Boil	Sybilla	50 g	20 min	3.5 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	10 ml	---