

# Kveik IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.1%)	80 %	5
Grain	Simpsons - Maris Otter	1 kg (15.3%)	81 %	6
Grain	Płatki owsiane	0.72 kg (11%)	85 %	3
Grain	Pszeniczny	0.5 kg (7.6%)	85 %	4
Grain	Płatki pszeniczne	0.325 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.6 %
Aroma (end of boil)	Motueka	30 g	1 min	5.6 %
Aroma (end of boil)	Mosaic	30 g	1 min	10.5 %
Aroma (end of boil)	Azacca	30 g	1 min	13.1 %
Dry Hop	Azacca	60 g	1 day(s)	13.1 %
Dry Hop	Motueka	60 g	1 day(s)	5.6 %
Dry Hop	Mosaic	60 g	1 day(s)	10.5 %
Dry Hop	Amarillo	90 g	1 day(s)	8.3 %
Dry Hop	Nelson Sauvignon	50 g	1 day(s)	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	250 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	2.5 g	Boil	10 min