

# Kveik IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **4.7**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński (W)	4 kg (58%)	81 %	4
Grain	Simpsons - Maris Otter	1 kg (14.5%)	81 %	6
Grain	Pszeniczny (W)	1.3 kg (18.8%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (4.3%)	60 %	3
Grain	Płatki owsiane	0.3 kg (4.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca 2019	50 g	20 min	13 %
Whirlpool	Pacifica 2019	100 g	0 min	3.6 %
Dry Hop	citra 2020	100 g	2 day(s)	12.6 %
Dry Hop	Amora Preta PH 2019	100 g	2 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-057 HotHead Ale	Ale	Liquid	1000 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	8 g	Mash	60 min