

# KVEIK IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **6.3**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (41.1%)	80 %	7
Grain	Briess - Pilsen Malt	2 kg (27.4%)	80.5 %	2
Grain	Pszeniczny	1 kg (13.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.8%)	60 %	3
Grain	Słód owsiany Fawcett	0.3 kg (4.1%)	61 %	5
Grain	Biscuit Malt	0.5 kg (6.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Ekuanot	21 g	12 min	13.8 %
Boil	Topaz	20 g	12 min	20.2 %
Boil	Sabro	10 g	12 min	13.3 %
Aroma (end of boil)	Sabro	17 g	1 min	15 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Dry Hop	Nelson Sauvín	60 g	3 day(s)	11 %
Dry Hop	Strata	40 g	3 day(s)	13.6 %
Dry Hop	El Dorado	50 g	3 day(s)	15 %