

# Kveik IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	17 g	60 min	11.8 %
Boil	Galaxy	5 g	20 min	13.6 %
Boil	Nelson Sauvín	5 g	20 min	11.8 %
Boil	Simcoe	5 g	20 min	11.7 %
Boil	Galaxy	10 g	5 min	13.6 %
Boil	Nelson Sauvín	10 g	5 min	11.8 %
Boil	Simcoe	10 g	5 min	11.7 %
Aroma (end of boil)	Galaxy	20 g	5 min	13.6 %
Aroma (end of boil)	Nelson Sauvín	20 g	5 min	11.8 %
Aroma (end of boil)	Simcoe	20 g	5 min	11.7 %
Whirlpool	Galaxy	20 g	0 min	13.6 %
Whirlpool	Nelson Sauvín	20 g	0 min	11.8 %
Whirlpool	Simcoe	20 g	0 min	11.7 %
Dry Hop	Galaxy	30 g	3 day(s)	13.6 %

Dry Hop	Nelson Sauvvin	30 g	3 day(s)	11.8 %
Dry Hop	Simcoe	40 g	3 day(s)	11.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	300 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min