

# Kveik IPA w tydzień

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **44**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (63.2%)	81 %	4
Grain	Płatki owsiane	0.7 kg (18.4%)	60 %	3
Grain	Pszeniczny	0.5 kg (13.2%)	80 %	4
Grain	Abbey Malt Weyermann	0.2 kg (5.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10.3 %
Whirlpool	Mosaic	50 g	1 min	10 %
Whirlpool	Azacca	50 g	1 min	14 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Liquid	1 ml	White Labs