

# kveik ne dipa

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **66**
- SRM **5.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Grain	Weyermann - Pale Wheat Malt	1.5 kg (21.1%)	85 %	5
Grain	Płatki owsiane	0.6 kg (8.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	20 g	30 min	18.7 %
Aroma (end of boil)	Apollo	20 g	15 min	18.7 %
Aroma (end of boil)	Citra	20 g	15 min	13.5 %
Aroma (end of boil)	Mosaic	20 g	15 min	12 %
Dry Hop	Apollo	30 g	6 day(s)	18.7 %
Dry Hop	Apollo	30 g	3 day(s)	18.7 %
Dry Hop	Citra	30 g	3 day(s)	13.5 %
Dry Hop	Mosaic	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM