

Kveik v3 #71

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80.7 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **7 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Viking pale ale | 4.8 kg (88.2%) | 79 % | 6 |
| Grain | Viking - Rye malt | 0.243 kg (4.5%) | 81 % | 8 |
| Grain | Platki owsiane | 0.4 kg (7.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Warrior | 15 g | 60 min | 14.7 % |
| Aroma (end of boil) | Columbus | 20 g | 15 min | 12.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 10 min | 13.3 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 8.7 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 13.7 % |
| Aroma (end of boil) | Mosaic | 20 g | 1 min | 12.1 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 13.3 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 13.7 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 12.1 % |
| Dry Hop | Columbus | 18 g | 3 day(s) | 12.5 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------------|
| FM53 Voss Kveik | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------|--------|---------|-------|
| Water Agent | gips | 2 g | Mash | --- |
| Water Agent | kwas mlekowy 80% [ml] | 5.46 g | Mash | --- |
| Water Agent | chlorek wapnia [ml] | 5.14 g | Mash | --- |
| Water Agent | epsom | 1.5 g | Mash | --- |
| Water Agent | mech irlandzki | 3 g | Boil | 5 min |