

## Kveipa 2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **15**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (29.4%)   | 85 %  | 7   |
| Grain | Simpsons - Wheat Malt     | 1.5 kg (22.1%) | 85 %  | 4   |
| Grain | Weyermann - Vienna Malt   | 2 kg (29.4%)   | 81 %  | 8   |
| Grain | Płatki owsiane            | 0.5 kg (7.4%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne         | 0.3 kg (4.4%)  | 85 %  | 3   |
| Grain | Weyermann - Munich I      | 0.5 kg (7.4%)  | 82 %  | 14  |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Mash                | Idaho 7                | 5 g    | 20 min   | 12.7 %     |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 15 min   | 15.7 %     |
| Aroma (end of boil) | Mosaic                 | 30 g   | 5 min    | 12.6 %     |
| Whirlpool           | Sabro                  | 15 g   | 5 min    | 15 %       |
| Dry Hop             | Amarillo               | 25 g   | 2 day(s) | 8.4 %      |
| Dry Hop             | Sabro                  | 25 g   | 2 day(s) | 15 %       |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 50 ml  | ---        |