

# Warka 10# Voss Kveik AIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **12.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (66.7%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (33.3%)	80 %	36

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Cascade	30 g	30 min	6 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Dry Hop	Mosaic	80 g	4 day(s)	10 %
Dry Hop	Citra	35 g	4 day(s)	12 %
Dry Hop	Cascade	20 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	22 g	Mangrove Jack's