

WC kveik ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **70**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **26.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 0.3 kg (4.6%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 0.25 kg (3.8%) | 79 % | 10 |
| Grain | Pilzneński | 6 kg (91.6%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Magnum | 11 g | 60 min | 13.5 % |
| Boil | Mosaic | 15 g | 60 min | 10 % |
| Boil | Amarillo | 20 g | 60 min | 9.5 % |
| Boil | Citra | 15 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 10 min | 12 % |
| Dry Hop | Strata | 50 g | 4 day(s) | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Lutra OYL-071 | Ale | Dry | 11 g | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|----------|------|
| Other | kwaskaskorbinowy | 4 g | Bottling | --- |