

#18 Kveik Session Single Hop IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|--------------|--------|-----|
| Grain | Pilznieński | 4.5 kg (90%) | 81 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.3 kg (6%) | 75 % | 3 |
| Grain | Acid Malt | 0.2 kg (4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Simcoe | 30 g | 5 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 13.2 % |
| Whirlpool | Simcoe | 20 g | --- | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 150 ml | FM |