

#24 Why So Serious Kveik IPA

- Gravity **14 BLG**
- ABV ---
- IBU **42**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **14 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.48 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2 kg (34.8%)	81 %	4
Grain	Castlemalting pilzneński	2 kg (34.8%)	81 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (17.4%)	82 %	5
Grain	Weyermann - Carapils	0.35 kg (6.1%)	78 %	4
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	50 min	11 %
Aroma (end of boil)	Amarillo	30 g	10 min	9.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Whirlpool	Amarillo	70 g	0 min	9.5 %
na 78 stopni na 30 minut, wpisane 0 minut żeby nie zaburzało wyliczenia IBU				
Whirlpool	Mosaic	30 g	0 min	10 %
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Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-090 Espe Kveik	Ale	Slant	150 ml	Omega Yeast

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	9 g	Mash	60 min
Fining	Mech irlandzki	5 g	Boil	8 min
Other	Witamina C	1.6 g	Bottling	---
Other	Glukoza	90 g	Bottling	---