

## #25 session kveik ipa

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- Gravity **11 BLG**
- ABV ---
- IBU **40**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (90.9%)	80 %	5
Grain	Weyermann - Carapils	0.25 kg (9.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	20 min	11 %
Dry Hop	Denali	50 g	1 day(s)	14 %
Dry Hop	Summit	100 g	1 day(s)	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	50 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	wit c	2 g	Bottling	---