

#37 Kveik IPA (Township Rebellion)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (77.9%) | 80 % | 5 |
| Grain | Pszeniczny | 0.8 kg (10.4%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (6.5%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (5.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Amarillo | 25 g | 60 min | 9.5 % |
| Whirlpool | Nelson Sauvín | 50 g | 20 min | 11 % |
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| Dry Hop | Nelson Sauvín | 50 g | 2 day(s) | 11 % |
| Dry Hop | Galaxy | 50 g | 2 day(s) | 15 % |
| Dry Hop | Sabro | 50 g | 2 day(s) | 15 % |
| Dry Hop | El Dorado | 50 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|--------|--------|----------------|
| Lida Kveik | Ale | Liquid | 35 ml | ok. 2l starter |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Other | Wyeast Nutrient | 2.5 g | Boil | 10 min |

Notes

- Drożdże ok. 2 miesiące po terminie. Ale to kveiki więc się tym nie przejmuję. Starter wygląda bardzo dobrze. Bardzo szybko zaczęły pracować.

PH zacier ok 5.6

PH wody do wysładzania ok 5.2

BLG przed gotowaniem 14.2. Ok 34l.

Hop stand 20min ok 80-75 stopni.

Dodany whirlfloc i odczekałem po chłodzeniu. Wszystko ładnie opadło na dno. Brzeczka nastawna super klarowna.

Wyszło 18l 15.2 BLG. Ok. 2l zostało nad osadem.

May 15, 2021, 2:40 PM