

#42 Kveik IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **70**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **39.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (87.9%)	81 %	4
Grain	Acid Malt	0.75 kg (8.2%)	58.7 %	6
Grain	Weyermann - Carapils	0.35 kg (3.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	45 min	11 %
Aroma (end of boil)	Citra	50 g	5 min	12 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Galaxy	50 g	0 min	15 %
Aroma (end of boil)	Centennial	50 g	0 min	10.5 %
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %
Dry Hop	Enigma (AUS)	100 g	2 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11.5 g	Lallemand
WLP521 Hornindal Kveik Ale	Ale	Liquid	100 ml	White Labs

Notes

- Po gotowaniu piwo zostanie rozlane do dwóch fermentorów, gdzie zostaną zadane dwa różne szczepy kveików - Hornindal i Voss.
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