

#76 Kveik Sour IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **58**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (71.4%) | 80 % | 5 |
| Grain | Platki owsiane | 0.4 kg (9.5%) | 60 % | 3 |
| Grain | Rice, Flaked | 0.8 kg (19%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Idaho 7 | 10 g | 60 min | 12.7 % |
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Boil | Idaho 7 | 20 g | 10 min | 12.7 % |
| Boil | Warrior | 20 g | 10 min | 15.5 % |
| Aroma (end of boil) | Idaho 7 | 20 g | 0 min | 12.7 % |
| Aroma (end of boil) | Warrior | 20 g | 0 min | 15.5 % |
| Dry Hop | Idaho 7 | 50 g | 5 day(s) | 12.7 % |
| Dry Hop | Warrior | 50 g | 5 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| kveik | Ale | Slant | 100 ml | --- |

Notes

- Brzeczka po zagotowaniu łąduje do zakwaszenia na dwie doby w temp 38st i wraca do procesu.
Dec 11, 2022, 1:31 PM