

Basil kveik white ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (50.8%)	81 %	4
Grain	Pszeniczny	2.2 kg (33.8%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Sabro	50 g	5 min	15 %
Boil	WAI-ITI	50 g	0 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM

Extras

Type	Name	Amount	Use for	Time
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Spice	bazylia	30 g	Boil	1 min
Spice	bazylia	30 g	Secondary	3 day(s)