

Kveik B1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (77.8%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (22.2%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Cascade | 20 g | 3 min | 6 % |
| Boil | Citra | 20 g | 3 min | 12 % |
| Boil | Simcoe | 15 g | 3 min | 13.2 % |
| Dry Hop | Simcoe | 20 g | 4 day(s) | 13.2 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 15 ml | Fermentum Mobile |