

Kveik hazy IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **53**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	MaltEurop Ale malt	2 kg (39.2%)	80 %	5
Grain	MaltEurop Pilzneński	1 kg (19.6%)	81 %	4
Grain	Viking Pilsner malt	0.5 kg (9.8%)	82 %	4
Grain	Płatki owsiane	0.7 kg (13.7%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (7.8%)	85 %	3
Grain	Słód owsiany Fawcett	0.2 kg (3.9%)	61 %	5
Grain	Briess - Carapils Malt	0.1 kg (2%)	74 %	3
Sugar	Corn Sugar (Dextrose)	0.2 kg (3.9%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	20 min	13 %
Whirlpool	Mosaic	40 g	30 min	10 %
Whirlpool	Citra	10 g	30 min	12 %
Whirlpool	Motueka	30 g	30 min	6.3 %
Whirlpool	Hallertau	10 g	30 min	4.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Kveik Hornindal	Ale	Dry	1 g	suszone z lodowki

Notes

- Gypsum: ~0.2 tsp
Epsom Salt: ~0.4 tsp
Canning/Other Salt: ~0.6 tsp
Calcium Chloride (dihydrate): ~0.9 tsp
Citric Acid: 0.5 tsp

Słody podstawowe - Malteurop

Profil:

Ca+2 - 121.2
Mg+2 - 14.6
Na+ - 62.5
Cl- - 167.7
SO4-2 - 77.6

Bardzo duży problem z oddzieleniem chmielin po gotowaniu i bardzo duże straty, w końcu 18.5 litra (ok 2cm warstwa chmielin) 13 blg po dodaniu 1.3 l wody. Hornindale zadane w 28.3 stopnia.
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