

# Kveik IPA 1

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (57.7%)	81 %	4
Grain	Strzegom Pale Ale	2 kg (25.6%)	79 %	6
Grain	Carabody	0.4 kg (5.1%)	75 %	4
Grain	Pszeniczny	0.5 kg (6.4%)	80 %	4
Grain	Płatki owsiane	0.4 kg (5.1%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	30 g	30 min	13 %
Boil	Chinook	20 g	15 min	13 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Sabro	50 g	4 day(s)	14 %
Dry Hop	citra	60 g	4 day(s)	14 %
Dry Hop	Mosaic	60 g	4 day(s)	10 %
Dry Hop	Amarillo	100 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	300 ml	FM
Lida	Ale	Liquid	300 ml	gestwa

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min
Water Agent	H3PO4	5 g	Mash	70 min
Flavor	NaCl	7 g	Boil	70 min