

# Kveik IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **68**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Weyermann pszeniczny jasny	1 kg (15.4%)	80 %	6
Grain	Płatki żytnie	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	14.7 %
Boil	Simcoe	15 g	30 min	12.9 %
Boil	Vic Secret	15 g	30 min	15.6 %
Boil	Cascade	10 g	30 min	7.1 %
Whirlpool	Eureka!	20 g	---	18 %
Whirlpool	Vic Secret	35 g	---	15.6 %
Whirlpool	Simcoe	15 g	---	12.9 %
Dry Hop	Simcoe	55 g	---	12.9 %
Dry Hop	Eureka!	50 g	---	18 %
Dry Hop	Vic Secret	50 g	---	15.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	---