

Kveik IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

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

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (89.6%)	80 %	5
Grain	Płatki pszeniczne	0.35 kg (5.2%)	85 %	3
Grain	Płatki owsiane	0.35 kg (5.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	40 g	60 min	11 %
Whirlpool	Amarillo	50 g	0 min	9.5 %
Whirlpool	Azacca	50 g	0 min	14 %
Whirlpool	Citra	40 g	0 min	12 %
Whirlpool	Simcoe	40 g	0 min	13.2 %
Dry Hop	Centennial	50 g	1 day(s)	9.5 %
Dry Hop	Azacca	50 g	1 day(s)	14 %
Dry Hop	Citra	60 g	1 day(s)	12 %
Dry Hop	Simcoe	60 g	1 day(s)	13.2 %
Dry Hop	HOPZOIL Twisted Fruitbomb	0.5 g	0 day(s)	1 %
Dry Hop	HOPZOIL Citrus Fruitbomb	0.5 g	0 day(s)	1 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Arset	Ale	Slant	10 ml	---
Halvorsgard	Ale	Slant	10 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Other	Pożywka (drożdże + cynk)	1 g	Boil	10 min

Notes

- Schłodzoną do 27 stopni brzeczkę rozdzielić na dwa wiadra: 1 - na Arset (fermentacja w pokoju z izolacją), 2 - na Halvorsgard (fermentacja w pokoju bez izolacji). Chmielenie na zimno: Arset - Simcoe, Azacca + Twisted Fruitbomb; Halvorsgard - Citra, Centennial + Citrus Fruitbomb.

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