

Kveik IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (65.8%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (6.6%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6.6%) | 70 % | 3 |
| Sugar | Glukoza | 0.1 kg (1.3%) | 100 % | 0 |
| Grain | Słód owsiany Fawcett | 1.5 kg (19.7%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Magnum | 20 g | 50 min | 13.5 % |
| Aroma (end of boil) | Cascade | 100 g | 5 min | 6 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 100 g | 5 day(s) | 15.5 % |
| Dry Hop | Pacifica (NZ) | 100 g | 3 day(s) | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 300 ml | FM |