

# Kveik IPA

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- 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