

KVEIK IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **54**
- SRM **9.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **26.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (64.9%) | 80 % | 4 |
| Grain | Briess - Pale Ale Malt | 1.1 kg (14.3%) | 80 % | 7 |
| Grain | (N) Weyermann - Melanoiden Malt(N) | 1.1 kg (14.3%) | 81 % | 53 |
| Grain | (N) Weyermann - Abbey Malt (N) | 0.5 kg (6.5%) | 50 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Boil | Chinook | 25 g | 15 min | 13 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |