

# kveik ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **76**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **40 C**, Time **1 min**
- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (86.6%)	80 %	5
Grain	Pszeniczny	0.4 kg (9.9%)	85 %	4
Grain	Abbey Malt Weyermann	0.14 kg (3.5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Simcoe	20 g	20 min	14.5 %
Boil	Equinox	20 g	5 min	14 %
Whirlpool	WAI-ITI	50 g	20 min	1.6 %
Dry Hop	WAI-ITI	52 g	3 day(s)	4.1 %
Dry Hop	Amarillo	21 g	3 day(s)	9.5 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Citra	25 g	3 day(s)	12 %

Dry Hop	Simcoe	27 g	3 day(s)	13.2 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	80 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas fosforowy	2 g	Mash	0 min
Water Agent	gips piwowarski	5 g	Mash	0 min
Fining	whirlfloc	2 g	Boil	15 min