

Kveik IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (92.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Amarillo | 25 g | 60 min | 8.4 % |
| Boil | Citra | 25 g | 20 min | 12 % |
| Whirlpool | Citra | 25 g | 20 min | 12 % |
| Whirlpool | Amarillo | 25 g | 20 min | 8.4 % |
| Dry Hop | Citra | 100 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 30 ml | FM |