

Kveik IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **65**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (87.5%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (7.8%)	83 %	5
Grain	Weyermann - Carapils	0.3 kg (4.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Whirlpool	Mosaic	50 g	20 min	12.5 %
Hop stand (78 stopni)				
Whirlpool	Nelson Sauvín	50 g	20 min	11.1 %
Hop stand (78 stopni)				
Whirlpool	Azzacca	25 g	20 min	13 %
Hop stand (78 stopni)				
Dry Hop	Azzacca	25 g	3 day(s)	13 %
Dry Hop	Ekuanot	50 g	3 day(s)	14.5 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Voss Kveik	Ale	Dry	11 g	Danstar
Drożdże zadane bezpośrednio na brzeczke.				