

# Kveik IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt   | 4 kg (61.1%)  | 80 %  | 5   |
| Grain | Simpsons - Maris Otter | 1 kg (15.3%)  | 81 %  | 6   |
| Grain | Płatki owsiane         | 0.72 kg (11%) | 85 %  | 3   |
| Grain | Pszeniczny             | 0.5 kg (7.6%) | 85 %  | 4   |
| Grain | Płatki pszeniczne      | 0.325 kg (5%) | 85 %  | 3   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Warrior       | 30 g   | 60 min   | 14.6 %     |
| Aroma (end of boil) | Motueka       | 30 g   | 1 min    | 5.6 %      |
| Aroma (end of boil) | Mosaic        | 30 g   | 1 min    | 10.5 %     |
| Aroma (end of boil) | Azacca        | 30 g   | 1 min    | 13.1 %     |
| Dry Hop             | Azacca        | 60 g   | 1 day(s) | 13.1 %     |
| Dry Hop             | Motueka       | 60 g   | 1 day(s) | 5.6 %      |
| Dry Hop             | Mosaic        | 60 g   | 1 day(s) | 10.5 %     |
| Dry Hop             | Amarillo      | 90 g   | 1 day(s) | 8.3 %      |
| Dry Hop             | Nelson Sauvín | 50 g   | 1 day(s) | 11.3 %     |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 250 ml | ---        |

## Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Other | Wyeast Nutrient | 2.5 g  | Boil    | 10 min |