

# Kveik IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **17 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	40 min	11.9 %
Boil	Citra	15 g	15 min	12.7 %
Boil	Mosaic	25 g	15 min	11.7 %
Boil	Chinook	10 g	15 min	11.9 %
Aroma (end of boil)	Chinook	20 g	5 min	11.9 %
Aroma (end of boil)	Citra	34 g	1 min	12.7 %
Aroma (end of boil)	Mosaic	22 g	1 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik	Ale	Dry	11 g	Lallemand