

kveik ipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **4.5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|---------------|-------|-----|
| Grain | Słód Pilzneński Viking Malt 3,2-4,5 | 3 kg (35.3%) | 80 % | 4 |
| Grain | Słód Pale Ale strzegom | 4 kg (47.1%) | 79 % | 6 |
| Grain | Słód Wiedeński Strzegom 5-7,5 EBC | 1 kg (11.8%) | 79 % | 6 |
| Grain | Słód pszeniczny jasny 3,5-6 EBC | 0.5 kg (5.9%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------|--------|----------|------------|
| Boil | El Dorado | 35 g | 60 min | 13 % |
| Dry Hop | El Dorado | 50 g | 5 day(s) | 13 % |
| Dry Hop | Cascade USA aromatyczny | 100 g | 5 day(s) | 7.1 % |