

Kveik IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **57**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Monachijski	0.5 kg (9.1%)	80 %	16
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	40 g	15 min	13 %
Boil	Cascade PL	40 g	15 min	5.2 %
Whirlpool	Chinook	30 g	---	13 %
Whirlpool	Cascade PL	30 g	---	5.2 %
Dry Hop	Cascade PL	80 g	3 day(s)	5.2 %
Dry Hop	Chinook	80 g	3 day(s)	13 %

Yeasts

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