

# Kveik IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 6 kg (71.4%)   | 80 %  | 5   |
| Grain | Słód owsiany Fawcett                  | 1 kg (11.9%)   | 61 %  | 5   |
| Grain | Słód pszeniczny Bestmalz              | 1.4 kg (16.7%) | 82 %  | 5   |

## Hops

| Use for   | Name            | Amount | Time      | Alpha acid |
|-----------|-----------------|--------|-----------|------------|
| Boil      | lunga           | 40 g   | 60 min    | 11 %       |
| Whirlpool | Mackinac        | 60 g   | 0 min     | 10 %       |
| Dry Hop   | Nectaron        | 50 g   | 2 day(s)  | 15 %       |
| Whirlpool | Michigan Copper | 40 g   | 2 min     | 10 %       |
| Dry Hop   | Michigan Copper | 40 g   | 2 day(s)  | 10 %       |
| Dry Hop   | Michigan Copper | 20 g   | 14 day(s) | 10 %       |
| Dry Hop   | Mackinac        | 40 g   | 2 day(s)  | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |     |       |         |       |
|-------------------------|-----|-------|---------|-------|
| OYL-057 - Hothead kveik | Ale | Slant | 2000 ml | Omega |
|-------------------------|-----|-------|---------|-------|

### Extras

| Type        | Name             | Amount | Use for | Time |
|-------------|------------------|--------|---------|------|
| Water Agent | kwask mlekowy    | 6 g    | Mash    | ---  |
| Water Agent | siarczan magnezu | 5 g    | Mash    | ---  |