

# Kveik IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (84.6%)	80 %	4
Grain	Płatki owsiane	0.4 kg (10.3%)	60 %	3
Grain	Biscuit Malt	0.2 kg (5.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook'19	10 g	45 min	12 %
Boil	lunga'19	15 g	45 min	10 %
Whirlpool	Centennial'19	50 g	1 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	80 ml	Lallemand