

Kveik Ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **40**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.5 kg (68.5%) | 81 % | 6 |
| Grain | Pszeniczny | 0.5 kg (13.7%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (6.8%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (11%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Boil | Sabro | 10 g | 10 min | 15 % |
| Boil | Galaxy | 10 g | 10 min | 13.6 % |
| Aroma (end of boil) | WAI-ITI | 50 g | 0 min | 4.1 % |
| Aroma (end of boil) | Galaxy | 40 g | 0 min | 15 % |
| Aroma (end of boil) | Sabro | 40 g | 0 min | 14.5 % |
| Aroma (end of boil) | Amarillo | 40 g | 0 min | 9.5 % |
| Aroma (end of boil) | lunga | 30 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| lallemand voss kveik | Ale | Slant | 20 ml | --- |