

# Kveik Ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.1 liter(s)**
- Total mash volume **44.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **33.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (81.4%)	80 %	5
Grain	Weyermann - Carapils	0.85 kg (7.7%)	78 %	4
Grain	Karmelowy Czerwony	0.7 kg (6.3%)	75 %	59
Grain	płatki jęczmienne	0.5 kg (4.5%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	50 g	60 min	14.9 %
Aroma (end of boil)	Chinook	50 g	8 min	13 %
Whirlpool	Nelson Sauvín	100 g	10 min	10.8 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11.5 g	Omega

FM53 Voss kveik	Ale	Liquid	200 ml	Fermentum Mobile
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## Notes

- Warka podzielona na dwie części, jedna fermentowana/chmielona klasycznie. Druga fermentowana klasycznie, chmielona pod ciśnieniem (15 psi) ciśnienie podniesione po zakończeniu fermentacji i odebraniu drożdży.  
*Jun 4, 2022, 11:44 AM*