

## KVEIK IPA #7

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Simpsons - Golden Promise	1 kg (20%)	81 %	4
Grain	Płatki ryżowe	0.5 kg (10%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	15 min	8.5 %
Aroma (end of boil)	Vic Secret	15 g	10 min	15.6 %
Aroma (end of boil)	Amarillo	30 g	5 min	8.5 %
Aroma (end of boil)	Vic Secret	20 g	1 min	15.6 %
Whirlpool	Enigma (AUS)	30 g	5 min	17.2 %
Whirlpool	Vic Secret	15 g	5 min	15.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's