

Kveik IPA III

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (82.2%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (6.8%)	83 %	5
Grain	Platki owsiane	0.5 kg (6.8%)	85 %	3
Grain	Weyermann - Carapils	0.3 kg (4.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Dry Hop	Enigma (AUS)	50 g	2 day(s)	17.2 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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The Yeast Bay WLP4052 Lida Kveik	Ale	Slant	150 ml	White Labs
Drożdże zadane bezpośrednio na brzeczke.				