

Kveik IPA IV

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5.8 kg (86.6%) | 81 % | 5 |
| Grain | Weyermann - Carapils | 0.4 kg (6%) | 78 % | 4 |
| Grain | Platki owsiane | 0.5 kg (7.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-------------------------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 27 g | 60 min | 13.9 % |
| Aroma (end of boil) | Galaxy | 100 g | 0 min | 14.5 % |
| Dry Hop | Galaxy | 100 g | 4 day(s) | 14.5 % |
| 2 dni w pokojowej, 2 dni cold crash | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 100 ml | Omega |