

Kveik Session IPA 2024

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **55 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|---------|------------|
| First Wort | Idaho 7 | 8 g | 100 min | 12.3 % |
| Boil | Idaho 7 | 10 g | 50 min | 12.3 % |
| Aroma (end of boil) | Citra | 50 g | 5 min | 12.1 % |
| Whirlpool | Idaho 7 | 20 g | 5 min | 12.3 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 11 g | Mangrove Jack's |

Notes

- WODA:
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/>

Brzeczka nastawna: 24,5 litra (11,2 BLG)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Ekstrakt końcowy: 3.9 BLG
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