

Kveik Session IPA

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **38**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (75%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (25%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Warrior | 17 g | 60 min | 15.1 % |
| Boil | Cascade | 3.5 g | 30 min | 6 % |
| Boil | Cascade PL | 15 g | 10 min | 4.5 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Boil | Cascade PL | 15 g | 5 min | 4.5 % |
| Boil | Amarillo | 15 g | 1 min | 9.5 % |
| Boil | Cascade PL | 25 g | 1 min | 4.5 % |
| Dry Hop | Cascade PL | 15 g | 4 day(s) | 4.5 % |
| Dry Hop | Amarillo | 10 g | 4 day(s) | 9.5 % |
| Dry Hop | Cascade PL | 30 g | 2 day(s) | 4.5 % |
| Dry Hop | Amarillo | 15 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------------|-------------|---------------|-------------------|
| FM53 Voss kveik | Ale | Slant | 200 ml | Miesięczne |