

Kveik v1 #69

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.93 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **75 C**, Time **7 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **7 min** at **75C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking pilzneński	3 kg (58.8%)	80 %	4
Grain	Viking pale ale	2.1 kg (41.2%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	16 g	60 min	14.7 %
Aroma (end of boil)	Simcoe	30 g	10 min	13.3 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.3 %
Aroma (end of boil)	Cascade PL	20 g	1 min	5.5 %
Dry Hop	Simcoe	60 g	3 day(s)	13.3 %
Aroma (end of boil)	Citra	30 g	1 min	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Slant	130 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2.5 g	Mash	---

Water Agent	kwas mlekowy 80% [ml]	5.68 g	Mash	---
Water Agent	chlorek wapnia [ml]	3.44 g	Mash	---
Water Agent	epsom	2 g	Mash	---
Water Agent	mech irlandzki	3 g	Boil	5 min