

# Kveik v3 #71

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80.7 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **7 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking pale ale	4.8 kg (88.2%)	79 %	6
Grain	Viking - Rye malt	0.243 kg (4.5%)	81 %	8
Grain	Płatki owsiane	0.4 kg (7.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	14.7 %
Aroma (end of boil)	Columbus	20 g	15 min	12.5 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.3 %
Aroma (end of boil)	Amarillo	20 g	5 min	8.7 %
Aroma (end of boil)	Citra	30 g	1 min	13.7 %
Aroma (end of boil)	Mosaic	20 g	1 min	12.1 %
Dry Hop	Simcoe	40 g	3 day(s)	13.3 %
Dry Hop	Citra	30 g	3 day(s)	13.7 %
Dry Hop	Mosaic	25 g	3 day(s)	12.1 %
Dry Hop	Columbus	18 g	3 day(s)	12.5 %

## Yeasts

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

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Slant	150 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	---
Water Agent	kwask mlekowy 80% [ml]	5.46 g	Mash	---
Water Agent	chlorek wapnia [ml]	5.14 g	Mash	---
Water Agent	epsom	1.5 g	Mash	---
Water Agent	mech irlandzki	3 g	Boil	5 min