

# Kveik v5#73

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.67 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **7 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **7 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - pale ale	4.8 kg (88.1%)	79 %	6
Grain	Viking - rye malt	0.25 kg (4.6%)	81 %	8
Grain	Bruntal - pszeniczny	0.4 kg (7.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	12 g	60 min	14.7 %
Aroma (end of boil)	Simcoe	40 g	10 min	13.3 %
Aroma (end of boil)	Citra	40 g	5 min	12 %
Aroma (end of boil)	Ekuanot	35 g	1 min	16.1 %
Dry Hop	Citra	35 g	3 day(s)	12 %
Dry Hop	Simcoe	30 g	3 day(s)	13.3 %
Dry Hop	Ekuanot	30 g	3 day(s)	16.1 %

## Yeasts

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]	5.45 g	Mash	---
Water Agent	chlerek wapnia [ml]	5.14 g	Mash	---
Water Agent	epsom	1.5 g	Mash	---
Water Agent	mech irlandzki	3 g	Boil	5 min