

Kveik Wheat PL IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **40**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 1.3 kg (34.7%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (53.3%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.45 kg (12%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 35 g | 20 min | 11 % |
| Aroma (end of boil) | zula | 20 g | 3 min | 7 % |
| Whirlpool | zula | 30 g | 0 min | 7 % |
| Dry Hop | zula | 50 g | 2 day(s) | 7 % |
| Dry Hop | księżęcy | 100 g | 2 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Kveik Opshaug | Ale | Slant | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------|-----|------|--------|
| Water Agent | gips | 4 g | Mash | 60 min |
| Fining | whirflock | 1 g | Boil | 5 min |