

# kveik white IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Strzegom Wiedeński	1.5 kg (25%)	79 %	10
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	9.8 %
Boil	Citra	25 g	30 min	13.7 %
Boil	Citra	25 g	10 min	13.7 %
Boil	Citra	50 g	0 min	13.7 %
Dry Hop	Mosaic whole leaf	50 g	5 day(s)	10 %
Dry Hop	Cascade whole leaf	50 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Slant	300 ml	FM
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min