

# Kveipa 1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **15**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (29.4%)	85 %	7
Grain	Weyermann - Pilsner Malt	2 kg (29.4%)	81 %	5
Grain	Simpsons - Wheat Malt	1.5 kg (22.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (4.4%)	85 %	3
Grain	Weyermann - Munich I	0.5 kg (7.4%)	82 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Equinox	5 g	20 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.7 %
Aroma (end of boil)	Mosaic	30 g	5 min	12.6 %
Whirlpool	Sabro	15 g	5 min	15 %
Dry Hop	Amarillo	30 g	2 day(s)	8.4 %
Dry Hop	Sabro	30 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	25 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	20 g	Mash	90 min