

kvmmo

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **79**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (76.9%) | 81 % | 6 |
| Grain | Weyermann - Bohemian Pilsner Malt | 1 kg (15.4%) | 81 % | 4 |
| Grain | Platki owsiane | 0.35 kg (5.4%) | 60 % | 3 |
| Grain | Platki orkiszowe | 0.15 kg (2.3%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 46 g | 60 min | 11 % |
| Boil | Simcoe | 30 g | 30 min | 12 % |
| Whirlpool | Galaxy | 30 g | 5 min | 15 % |
| Whirlpool | Mosaic | 30 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------------|
| FM53 Voss kveik | Ale | Liquid | 1200 ml | Fermentum Mobile |