

# SESSION KVEIK IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **52**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **5 C**, Time **78 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **2.7C**
- Add grains
- Keep mash **78 min** at **5C**
- Keep mash **60 min** at **67C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5.5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Boil	Mosaic	25 g	30 min	10 %
Boil	Mosaic	25 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM