

# Single hop kveik ipa

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **4.8**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (55.6%)  | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (27.8%)  | 83 %  | 5   |
| Grain | Platki owsiane       | 0.3 kg (8.3%) | 60 %  | 3   |
| Grain | Strzegom Karmel 30   | 0.3 kg (8.3%) | 75 %  | 30  |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | El Dorado | 15 g   | 60 min   | 15 %       |
| Aroma (end of boil) | El Dorado | 30 g   | 0 min    | 15 %       |
| Dry Hop             | El Dorado | 50 g   | 4 day(s) | 15 %       |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 11 g   | Lallemand  |