

Świerk kveik ipa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann Pale Ale Malt | 2 kg (57.1%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.75 kg (21.4%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.75 kg (21.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|------------|--------|----------|------------|
| Boil | Lemon drop | 25 g | 60 min | 4.6 % |
| Whirlpool | Lemon drop | 40 g | 0 min | 4.6 % |
| gdz brzeczka osiągnie 85*, przez 30 min, mieszać | | | | |
| Dry Hop | Lemon drop | 35 g | 3 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Slant | 150 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------|-------|------|--------|
| Flavor | pedy świerku | 350 g | Boil | 10 min |
| Fining | Whirlfloc | 1 g | Boil | 5 min |