

# Urodzinowa Session Kviek IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	3.5 kg (87.5%)	80 %	4
Grain	Płatki owsiane	0.5 kg (12.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	15 g	60 min	14 %
Aroma (end of boil)	Azacca	20 g	2 min	14 %
Aroma (end of boil)	Citra	20 g	2 min	12 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11 g	Mangrove Jack's