

# Voss Kveik Ale 1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons Best Pale Ale	2 kg (32.2%)	85 %	5
Grain	Simpsons - Maris Otter	2.5 kg (40.3%)	81 %	6
Grain	Weyermann - Vienna Malt	1 kg (16.1%)	81 %	8
Grain	Carafa III	0.01 kg (0.2%)	70 %	1034
Grain	Biscuit Malt	0.5 kg (8.1%)	79 %	45
Grain	Weyermann - Carahell	0.2 kg (3.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.7 %
Aroma (end of boil)	Citra	33 g	5 min	13.1 %
Whirlpool	Citra	34 g	20 min	13.1 %
Dry Hop	Amarillo	20 g	3 day(s)	8.4 %
Dry Hop	Sabro	25 g	3 day(s)	15 %

## Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min