

Workowa Kveik Session IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (71.4%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (17.9%)	60 %	3
Sugar	Maltodekstryna	0.2 kg (7.1%)	95 %	1
Grain	Abbey Malt Weyermann	0.1 kg (3.6%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	33 g	30 min	9 %
Whirlpool	Amarillo	100 g	1 min	9.5 %