

yolo kveik ipa

- Gravity **10 BLG**
- ABV **4 %**
- IBU **46**
- SRM ---
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|--------------|-------|-----|
| Liquid Extract | Jasny ekstrakt słodowy TWÓJBROWAR | 1.5 kg (50%) | 80 % | --- |
| Liquid Extract | Bursztynowy ekstrakt słodowy TWÓJBROWAR | 1.5 kg (50%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 8 g | 60 min | 12 % |
| Boil | Sabro | 8 g | 60 min | 12 % |
| Boil | Citra | 8 g | 30 min | 12 % |
| Boil | Sabro | 8 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 8 g | 5 min | 12 % |
| Aroma (end of boil) | Sabro | 8 g | 5 min | 12 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | Sabro | 25 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 50 ml | FM |

Notes

- ekstrakty dodane do 8l wody

po gotowaniu brzeczka przelana do fermentora, uzupełniona zimną wodą, odstawiona do ostygnięcia do około 25 stopni

po przestygnięciu drożdże zaszczipione prosto z fiolki do fermentora
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