

#2_21_KVEIK_APA_BIAB

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **6.1 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **33.4 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **28.7 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **-0.7 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 3.8 kg (80.9%) | 80.5 % | 3 |
| Grain | Pszeniczny | 0.4 kg (8.5%) | 85 % | 4 |
| Grain | Weyermann - Caraamber | 0.5 kg (10.6%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Challenger | 15 g | 60 min | 7 % |
| Aroma (end of boil) | Mosaic | 30 g | 10 min | 10.3 % |
| Aroma (end of boil) | Simcoe | 30 g | 10 min | 12.1 % |
| Dry Hop | Mosaic | 90 g | 3 day(s) | 10.3 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 12.1 % |

Yeasts

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

Extras

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

| | | | | |
|-------------|--------------|-----|------|--------|
| Water Agent | gips | 4 g | Boil | 60 min |
| Water Agent | Kwas mlekowy | 5 g | Mash | 60 min |