

## 30. Session Kveik IPA

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- Gravity **11.9 BLG**
- ABV ---
- IBU **32**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (100%) | 81 %  | 4   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 5 g    | 30 min   | 13 %       |
| Boil      | Citra   | 20 g   | 10 min   | 12 %       |
| Boil      | Simcoe  | 30 g   | 5 min    | 13.2 %     |
| Whirlpool | Mosaic  | 15 g   | 5 min    | 10 %       |
| Whirlpool | Simcoe  | 20 g   | 10 min   | 13.2 %     |
| Dry Hop   | Mosaic  | 35 g   | 4 day(s) | 10 %       |
| Dry Hop   | Citra   | 30 g   | 4 day(s) | 12 %       |
| Dry Hop   | Simcoe  | 50 g   | 4 day(s) | 13.2 %     |

### Yeasts

| Name       | Type | Form  | Amount | Laboratory       |
|------------|------|-------|--------|------------------|
| Voss Kveik | Ale  | Slant | 70 ml  | Fermentum Mobile |