

#39 Kveik IPA wolf single hop

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **76**
- SRM **5.9**
- Style **English 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)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **36.6 liter(s)**
- Total mash volume **43.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **36.6 liter(s)** of strike water to **66C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **-4.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	80 %	5
Grain	Płatki żytnie	1 kg (14.5%)	85 %	3
Grain	Strzegom Karmel 30	0.5 kg (7.2%)	75 %	30
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wolf	30 g	60 min	14.5 %
Boil	Wolf	30 g	20 min	14.5 %
Aroma (end of boil)	Wolf	40 g	0 min	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik oslo	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	8 g	Mash	0 min
Water Agent	Gipa piwowarski	5 g	Boil	0 min

Notes

- OG po zacieraniu 1.040, OG pod koniec 1.052. Wyszło niepełne 20L.
Piwo schłodzone do 22°C
Jul 31, 2020, 6:36 PM
- 5.08 zeszło do 1.010
Aug 5, 2020, 6:31 PM
- 16.08 - złane za późno z powodu wyjazdu w Bieszczady FG 1.010 po złaniu wyszło butelek: 36 x 0.5L
Aug 16, 2020, 6:19 PM
- zdjęcie piwka:
<https://i.imgur.com/knCeYIM.jpg>
Sep 13, 2020, 3:46 PM