

## #42 IPA Kveik

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.55 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	4 kg (76.9%)	82 %	6
Grain	Malteurop Wheat	0.5 kg (9.6%)	86.8 %	5
Grain	Weyermann - Carapils	0.5 kg (9.6%)	78 %	4
Grain	Platki owsiane	0.2 kg (3.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	15 g	60 min	12.4 %
Boil	Falconer's Flight	10 g	30 min	11.3 %
Boil	El Dorado	20 g	10 min	12.4 %
Boil	Falconer's Flight	20 g	10 min	11.3 %
Aroma (end of boil)	El Dorado	15 g	0 min	12.4 %
Aroma (end of boil)	Falconer's Flight	20 g	0 min	11.3 %
Dry Hop	Palisade	50 g	4 day(s)	8.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Kveik	Ale	Slant	200 ml	Fermentum Mobile
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