

#42 Kveik IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **70**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **39.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 8 kg (87.9%) | 81 % | 4 |
| Grain | Acid Malt | 0.75 kg (8.2%) | 58.7 % | 6 |
| Grain | Weyermann - Carapils | 0.35 kg (3.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | lunga | 100 g | 45 min | 11 % |
| Aroma (end of boil) | Citra | 50 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Aroma (end of boil) | Galaxy | 50 g | 0 min | 15 % |
| Aroma (end of boil) | Centennial | 50 g | 0 min | 10.5 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 12 % |
| Dry Hop | Galaxy | 100 g | 2 day(s) | 15 % |
| Dry Hop | Enigma (AUS) | 100 g | 2 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 11.5 g | Lallemand |
| WLP521 Hornindal Kveik Ale | Ale | Liquid | 100 ml | White Labs |

Notes

- Po gotowaniu piwo zostanie rozlane do dwóch fermentorów, gdzie zostaną zadane dwa różne szczepy kveików - Hornindal i Voss.
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