

#76 Kveik Sour IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **58**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (71.4%)	80 %	5
Grain	Platki owsiane	0.4 kg (9.5%)	60 %	3
Grain	Rice, Flaked	0.8 kg (19%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	10 g	60 min	12.7 %
Boil	Warrior	10 g	60 min	15.5 %
Boil	Idaho 7	20 g	10 min	12.7 %
Boil	Warrior	20 g	10 min	15.5 %
Aroma (end of boil)	Idaho 7	20 g	0 min	12.7 %
Aroma (end of boil)	Warrior	20 g	0 min	15.5 %
Dry Hop	Idaho 7	50 g	5 day(s)	12.7 %
Dry Hop	Warrior	50 g	5 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	100 ml	---

Notes

- Brzeczka po zagotowaniu łąduje do zakwaszenia na dwie doby w temp 38st i wraca do procesu.
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