

DIPA 18 Hornindal Kveik

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **54**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.8 kg (50.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (6.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (13.3%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.4 kg (5.3%) | 85 % | 3 |
| Grain | Płatki ryżowe | 0.4 kg (5.3%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.4 kg (5.3%) | 80 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (13.3%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|--------|--------|----------|------------|
| Boil | Galaxy | 25 g | 15 min | 15 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Galaxy | 20 g | 10 min | 15 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Galaxy | 20 g | 5 min | 15 % |
| Boil | Citra | 20 g | 5 min | 12 % |
| Aroma (end of boil) | Galaxy | 20 g | 0 min | 15 % |
| Wsypany na wyłączenie palnika | | | | |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Wsypany na wyłączenie palnika | | | | |
| Whirlpool | Galaxy | 65 g | 0 min | 15 % |
| Chmiel dodany do brzezki w 75 st i trzymany 20 minut | | | | |
| Whirlpool | Citra | 65 g | 0 min | 12 % |
| Chmiel dodany do brzezki w 75 st i trzymany 20 minut | | | | |
| Dry Hop | Galaxy | 100 g | 4 day(s) | 15 % |

| | | | | |
|---------|-------|-------|----------|------|
| Dry Hop | Citra | 100 g | 2 day(s) | 12 % |
|---------|-------|-------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Hornindal Kveik | Ale | Slant | 240 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------|--------|---------|-------|
| Spice | Suszona skóka cytryny | 20 g | Boil | 5 min |
| Water Agent | Sól Epsom | 4 g | Mash | --- |
| Water Agent | Clorek wapnia | 2 g | Mash | --- |
| Water Agent | Gips piwowarski | 2 g | Mash | --- |
| Water Agent | Kwas fosforowy | 4 g | Mash | --- |