

ipa kveik omega hot head

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **54**
- SRM **4.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (16.7%)	80 %	5
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	15 min	13.8 %
Boil	ff	30 g	15 min	10.7 %
Whirlpool	ff	30 g	0 min	10.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
omega hothead	Ale	Liquid	1000 ml	omega

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0.5 g	Boil	10 min

Notes

- hop stand 30 gr ff ok 75 st celsjusza
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