

# IPA kveikowa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (55.6%)	80 %	5
Grain	Płatki owsiane	0.5 kg (13.9%)	85 %	3
Grain	Strzegom Pszeniczny	0.5 kg (13.9%)	81 %	6
Grain	Strzegom Monachijski typ I	0.6 kg (16.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	8 g	60 min	15.5 %
Whirlpool	Centennial	50 g	15 min	9.5 %
Dry Hop	Eureka!	50 g	4 day(s)	18 %
Dry Hop	Lemon drop	100 g	4 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	0.5 ml	Mangroove