

# Kveik Continental IPA

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (62.5%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (15.6%)	79 %	10
Grain	płatki jęczmienne	0.4 kg (6.3%)	60 %	4
Grain	Cookie	0.5 kg (7.8%)	80 %	50
Grain	Płatki owsiane	0.5 kg (7.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	50 g	60 min	10 %
Aroma (end of boil)	Chinook PL	20 g	0 min	13 %
Dry Hop	Styrian Golding	100 g	2 day(s)	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	Fermentum Mobile