

# Kveik DIPA #11

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **48**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (64.5%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (21.5%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10.8%)	85 %	3
Sugar	Cukier	0.15 kg (3.2%)	95 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sabro	20 g	15 min	13 %
Whirlpool	Sabro	30 g	10 min	13 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Whirlpool	Mosaic	40 g	10 min	10 %
Boil	Bullion	5 g	40 min	7.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	10 ml	FM