

# KVEIK IPA 1

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **73**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (80%)	79 %	6
Grain	Weyermann - Pszeniczny	1 kg (13.3%)	80 %	5
Grain	Castle Malting - Biscuit malt	0.5 kg (6.7%)	77 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial (USA)	40 g	20 min	11.3 %
Boil	Falconer's Flight (USA)	40 g	20 min	10.3 %
Whirlpool	Centennial (USA)	50 g	20 min	11.3 %
Whirlpool	Falconer's Flight (USA)	50 g	20 min	10.3 %
Dry Hop	X09326 (USA)	70 g	3 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	180 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Other	pożywka Wyeast	2.4 g	Boil	10 min

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-80  
Mg10  
Na-20  
Cl-75  
S04-150  
HCO3-30  
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