

# Kveik Ipa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **22.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Karmel 30   | 0.2 kg (4.8%) | 75 %  | 50  |
| Grain | Viking Pale Ale malt | 4 kg (95.2%)  | 80 %  | 5   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Magnum   | 25 g   | 60 min | 11 %       |
| Boil    | Citra    | 20 g   | 5 min  | 12 %       |
| Boil    | Amarillo | 20 g   | 5 min  | 9.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Lutra | Ale  | Dry  | 2 g    | ---        |

## Notes

- Drożdże 4g od chłopaka z grupy Facebookowej KVEIK. Bezpośrednio do wiadra  
*Jun 19, 2020, 4:21 PM*