

# KVEIK IPA

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- Gravity **16.6 BLG**
- ABV ---
- IBU **54**
- SRM **9.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **26.9 liter(s)**

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński                | 5 kg (64.9%)   | 80 %  | 4   |
| Grain | Briess - Pale Ale Malt             | 1.1 kg (14.3%) | 80 %  | 7   |
| Grain | (N) Weyermann - Melanoiden Malt(N) | 1.1 kg (14.3%) | 81 %  | 53  |
| Grain | (N) Weyermann - Abbey Malt (N)     | 0.5 kg (6.5%)  | 50 %  | 45  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 25 g   | 60 min | 13 %       |
| Boil    | Chinook | 25 g   | 15 min | 13 %       |
| Boil    | Simcoe  | 10 g   | 15 min | 13.2 %     |
| Boil    | Mosaic  | 10 g   | 15 min | 10 %       |