

KVEIK IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **11.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (87%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.75 kg (13%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 8.4 % |
| Boil | Sybilla | 50 g | 20 min | 3.5 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 3 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 10 ml | --- |