

# Kveik IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **17 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (16.7%) | 83 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 20 g   | 40 min | 11.9 %     |
| Boil                | Citra   | 15 g   | 15 min | 12.7 %     |
| Boil                | Mosaic  | 25 g   | 15 min | 11.7 %     |
| Boil                | Chinook | 10 g   | 15 min | 11.9 %     |
| Aroma (end of boil) | Chinook | 20 g   | 5 min  | 11.9 %     |
| Aroma (end of boil) | Citra   | 34 g   | 1 min  | 12.7 %     |
| Aroma (end of boil) | Mosaic  | 22 g   | 1 min  | 11.7 %     |

## Yeasts

| Name       | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| Voss Kveik | Ale  | Dry  | 11 g   | Lallemand  |