

# Kveik IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	6 kg (71.4%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (11.9%)	61 %	5
Grain	Słód pszeniczny Bestmalz	1.4 kg (16.7%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Whirlpool	Mackinac	60 g	0 min	10 %
Dry Hop	Nectaron	50 g	2 day(s)	15 %
Whirlpool	Michigan Copper	40 g	2 min	10 %
Dry Hop	Michigan Copper	40 g	2 day(s)	10 %
Dry Hop	Michigan Copper	20 g	14 day(s)	10 %
Dry Hop	Mackinac	40 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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OYL-057 - Hothead kveik	Ale	Slant	2000 ml	Omega
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	6 g	Mash	---
Water Agent	siarczan magnezu	5 g	Mash	---