

# Kveik Ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **40**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.5 kg (68.5%)	81 %	6
Grain	Pszeniczny	0.5 kg (13.7%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (6.8%)	78 %	4
Grain	Płatki owsiane	0.4 kg (11%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Sabro	10 g	10 min	15 %
Boil	Galaxy	10 g	10 min	13.6 %
Aroma (end of boil)	WAI-ITI	50 g	0 min	4.1 %
Aroma (end of boil)	Galaxy	40 g	0 min	15 %
Aroma (end of boil)	Sabro	40 g	0 min	14.5 %
Aroma (end of boil)	Amarillo	40 g	0 min	9.5 %
Aroma (end of boil)	lunga	30 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand voss kveik	Ale	Slant	20 ml	---