

# Kveik IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **63**
- SRM **13.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **20 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (87%)     | 80.5 % | 6   |
| Grain | Caraaroma                 | 0.25 kg (4.3%) | 78 %   | 400 |
| Grain | Briess - Munich Malt 10L  | 0.5 kg (8.7%)  | 77 %   | 20  |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Moutere    | 15 g   | 60 min | 14.5 %     |
| Boil                | Rakau (NZ) | 15 g   | 60 min | 9.5 %      |
| Boil                | Motuere    | 20 g   | 10 min | 9.5 %      |
| Boil                | Rakau (NZ) | 20 g   | 10 min | 9.5 %      |
| Aroma (end of boil) | Moutere    | 15 g   | 5 min  | 14.5 %     |
| Aroma (end of boil) | Rakau (NZ) | 15 g   | 5 min  | 9.5 %      |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 100 ml | Fermentum Mobile |