

# 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