

# Kveik Ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.1 liter(s)**
- Total mash volume **44.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **33.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 9 kg (81.4%)   | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.85 kg (7.7%) | 78 %  | 4   |
| Grain | Karmelowy Czerwony   | 0.7 kg (6.3%)  | 75 %  | 59  |
| Grain | płatki jęczmienne    | 0.5 kg (4.5%)  | 60 %  | 4   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Eureka!       | 50 g   | 60 min   | 14.9 %     |
| Aroma (end of boil) | Chinook       | 50 g   | 8 min    | 13 %       |
| Whirlpool           | Nelson Sauvín | 100 g  | 10 min   | 10.8 %     |
| Dry Hop             | Amarillo      | 100 g  | 3 day(s) | 9.5 %      |
| Dry Hop             | Centennial    | 100 g  | 3 day(s) | 10.5 %     |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Lutra OYL-071 | Ale  | Dry  | 11.5 g | Omega      |

|                 |     |        |        |                  |
|-----------------|-----|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 200 ml | Fermentum Mobile |
|-----------------|-----|--------|--------|------------------|

## Notes

- Warka podzielona na dwie części, jedna fermentowana/chmielona klasycznie. Druga fermentowana klasycznie, chmielona pod ciśnieniem (15 psi) ciśnienie podniesione po zakończeniu fermentacji i odebraniu drożdży.  
*Jun 4, 2022, 11:44 AM*