

# Kveik IPA

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **51**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (75%)	79 %	6
Grain	Monachijski	1 kg (12.5%)	80 %	16
Grain	Pilzneński	1 kg (12.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	35 g	60 min	18 %
Boil	Lemon drop	20 g	15 min	4.6 %
Boil	Lemon drop	10 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM