

Kveik ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.1 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Nelson Sauvin | 20 g | 10 min | 11 % |
| Aroma (end of boil) | Amarillo | 20 g | 10 min | 9.5 % |
| Boil | Nelson Sauvin | 5 g | 60 min | 11 % |
| Whirlpool | Nelson Sauvin | 15 g | 30 min | 11 % |
| Whirlpool | Amarillo | 15 g | 30 min | 9.5 % |
| Dry Hop | Nelson Sauvin | 15 g | 2 day(s) | 11 % |
| Dry Hop | Amarillo | 15 g | 2 day(s) | 9.5 % |
| Dry Hop | Idaho | 15 g | 2 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 150 ml | FM |