

# KVEIK NE IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Słód pszeniczny Bestmalz	0.5 kg (9.1%)	82 %	5
Grain	Słód pilznieński 3,2-4,5 EBC Strzegom	0.5 kg (9.1%)	80 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12.3 %
Boil	Mosaic	15 g	10 min	12.3 %
Boil	Citra	20 g	10 min	12.9 %
Aroma (end of boil)	Cascade	30 g	5 min	7.1 %
Dry Hop	Citra	80 g	3 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfoc	12.5 g	Boil	10 min
Water Agent	Kwas fosforowy	5 g	Mash	50 min