

Kveik Rice Double IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **85**
- SRM **4.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.8 kg (69.1%) | 82 % | 4 |
| Grain | Rice, Flaked | 1.7 kg (30.9%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Vic Secret | 25 g | 60 min | 18.4 % |
| Boil | Equinox | 8 g | 20 min | 13.5 % |
| Boil | Galaxy | 10 g | 20 min | 13.6 % |
| Boil | Amarillo | 5 g | 5 min | 7.8 % |
| Boil | Equinox | 5 g | 5 min | 13.5 % |
| Boil | Galaxy | 10 g | 5 min | 13.6 % |
| Boil | Simcoe | 5 g | 5 min | 11.7 % |
| Aroma (end of boil) | Galaxy | 15 g | 5 min | 13.6 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 11.7 % |
| Aroma (end of boil) | Zythos | 10 g | 5 min | 9.2 % |
| Whirlpool | Amarillo | 20 g | 0 min | 7.8 % |
| Whirlpool | Equinox | 10 g | 0 min | 13.5 % |
| Whirlpool | Galaxy | 20 g | 0 min | 13.6 % |

| | | | | |
|-----------|--------|------|----------|--------|
| Whirlpool | Simcoe | 15 g | 0 min | 11.7 % |
| Whirlpool | Zythos | 30 g | 0 min | 9.2 % |
| Dry Hop | Galaxy | 25 g | 3 day(s) | 13.6 % |
| Dry Hop | Zythos | 50 g | 3 day(s) | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 250 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |