

# Kveik Session IPA

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.25 kg (85%)	80 %	8
Grain	Słód owsiany Simpsons	0.5 kg (10%)	61 %	5
Grain	Castlemalting - Cara Clair	0.25 kg (5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	10 %
Boil	Columbus/Tomahawk/Zeus	50 g	3 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik	Ale	Dry	10 g	Lallemand