

# Kveik Session IPA 2024

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **55 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 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 **68 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Idaho 7	8 g	100 min	12.3 %
Boil	Idaho 7	10 g	50 min	12.3 %
Aroma (end of boil)	Citra	50 g	5 min	12.1 %
Whirlpool	Idaho 7	20 g	5 min	12.3 %
Aroma (end of boil)	Citra	20 g	5 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11 g	Mangrove Jack's

## Notes

- WODA:  
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/>

Brzeczka nastawna: 24,5 litra (11,2 BLG)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Ekstrakt końcowy: 3.9 BLG  
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