

# Kveik Voss IPA #1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (78.1%)	82 %	4
Grain	Weyermann - Carapils	0.4 kg (6.3%)	78 %	4
Grain	Strzegom Pszeniczny	0.35 kg (5.5%)	81 %	6
Grain	Castle Pale Ale	0.55 kg (8.6%)	80 %	8
Dry Extract	Ekstrakt słodowy jasny Bruntal	0.1 kg (1.6%)	81 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger UK	50 g	60 min	5 %
Boil	Challenger UK	30 g	60 min	6.1 %
Boil	Amarillo	25 g	10 min	10.5 %
Aroma (end of boil)	Mosaic	30 g	10 min	12.2 %
Whirlpool	Cascade	30 g	0 min	3.7 %
Dry Hop	Citra	50 g	5 day(s)	13.1 %
Dry Hop	Amarillo	25 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1200 ml	FM
Starter 48h z 100g ekstraktu i 1,2l wody.				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min
Fining	Tabletka WHIRLFLOC T	0.5 g	Boil	10 min