

# Kveik Wheat IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (55.6%)	80 %	5
Grain	Pszeniczny	2.5 kg (39.7%)	85 %	4
Grain	Caramel Pale	0.3 kg (4.8%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	10 min	15.5 %
Boil	Citra	30 g	5 min	12 %
Boil	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Amarillo	40 g	0 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %
Dry Hop	Citra	55 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM