

# KVEIK White IPA SABRO&Cashmere

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (48.6%)	81 %	4
Grain	Pszeniczny	2 kg (27.8%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (6.9%)	78 %	4
Grain	Płatki pszeniczne	0.8 kg (11.1%)	60 %	3
Grain	Płatki owsiane	0.4 kg (5.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Sabro	25 g	10 min	15 %
Boil	Cashmere	25 g	5 min	7.5 %
Boil	Sabro	25 g	0 min	15 %
Boil	Cashmere	25 g	0 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	500 ml	Fermentum Mobile

## Notes

- 50% DEMI  
*May 3, 2021, 4:34 PM*