

Session Kveik Ipa

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **14**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1 kg (58.8%)	81 %	6
Grain	Pszeniczny	0.25 kg (14.7%)	85 %	4
Grain	Płatki owsiane	0.2 kg (11.8%)	85 %	3
Grain	Weyermann - Carapils	0.25 kg (14.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Aroma (end of boil)	WAI-ITI	50 g	0 min	4.1 %
Aroma (end of boil)	Galaxy	25 g	0 min	15 %
Aroma (end of boil)	Sabro	25 g	0 min	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand voss kveik	Ale	Slant	20 ml	---