

# Smash Nelson Sauvín Kveik IPA

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **56**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (42.9%)	79 %	6
Grain	Strzegom Pilznieński	3 kg (42.9%)	80 %	4
Adjunct	Pszenica niesłodowana	1 kg (14.3%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	50 g	60 min	11 %
Boil	Nelson Sauvín	20 g	15 min	11 %
Boil	Nelson Sauvín	30 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	FM