

# Vermont Kveik IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **66**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (58.8%)	80 %	5
Grain	Pszeniczny	1 kg (19.6%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.8%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (5.9%)	85 %	3
Grain	Biscuit Malt	0.4 kg (7.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	20 g	60 min	15 %
Boil	El Dorado	10 g	15 min	15 %
Boil	El Dorado	10 g	10 min	15 %
Boil	El Dorado	10 g	5 min	15 %
Boil	Mandarina Bavaria	10 g	15 min	10 %
Boil	Mandarina Bavaria	10 g	10 min	10 %
Boil	Mandarina Bavaria	10 g	5 min	10 %
Boil	southern passion	10 g	15 min	5 %
Boil	southern passion	10 g	10 min	5 %
Boil	southern passion	10 g	5 min	5 %

## Yeasts

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