

# White Kveik Ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **70**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (61.2%)	81 %	4
Grain	Płatki pszeniczne	1.4 kg (28.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	30 min	11 %
Whirlpool	Simcoe	25 g	20 min	13.2 %
Whirlpool	Azacca	40 g	20 min	14 %
Dry Hop	Citra	70 g	2 day(s)	12 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hot head	Ale	Slant	130 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min
Spice	Skórka grejpfruta	2 g	Boil	10 min
Spice	Skórka cytryny	1 g	Boil	10 min