

## #42 Kveik IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **70**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **39.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński           | 8 kg (87.9%)   | 81 %   | 4   |
| Grain | Acid Malt            | 0.75 kg (8.2%) | 58.7 % | 6   |
| Grain | Weyermann - Carapils | 0.35 kg (3.8%) | 78 %   | 4   |

### Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | lunga        | 100 g  | 45 min   | 11 %       |
| Aroma (end of boil) | Citra        | 50 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Citra        | 50 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Galaxy       | 50 g   | 0 min    | 15 %       |
| Aroma (end of boil) | Centennial   | 50 g   | 0 min    | 10.5 %     |
| Dry Hop             | Citra        | 100 g  | 2 day(s) | 12 %       |
| Dry Hop             | Galaxy       | 100 g  | 2 day(s) | 15 %       |
| Dry Hop             | Enigma (AUS) | 100 g  | 2 day(s) | 17.2 %     |

### Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry    | 11.5 g | Lallemand  |
| WLP521 Hornindal Kveik Ale     | Ale  | Liquid | 100 ml | White Labs |

### Notes

- Po gotowaniu piwo zostanie rozlane do dwóch fermentorów, gdzie zostaną zadane dwa różne szczepy kveików - Hornindal i Voss.  
*May 1, 2021, 11:09 AM*