Kveik IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **17.6 liter(s)**

Mash information

- Mash efficiency **69.5 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.3 kg *(54.8%)*	82 %	4
Grain	Malteurop Pilzneński	1 kg *(23.8%)*	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.3 kg *(7.1%)*	82 %	5
Grain	Płatki owsiane	0.3 kg *(7.1%)*	85 %	3
Grain	Viking Caramel Sweet	0.1 kg *(2.4%)*	75 %	62
Sugar	Glukoza	0.2 kg *(4.8%)*	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga Polish Hops	26 g	60 min	10 %
Aroma (end of boil)	Kohatu	25 g	1 min	5.7 %
Aroma (end of boil)	Centennial	25 g	1 min	9.4 %
Dry Hop	Kohatu	25 g	3 day(s)	5.7 %
Dry Hop	Centennial	25 g	3 day(s)	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	40 ml	FM