

Świerk kveik ipa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pale Ale Malt	2 kg (57.1%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.75 kg (21.4%)	80 %	6
Grain	Płatki owsiane	0.75 kg (21.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	25 g	60 min	4.6 %
Whirlpool	Lemon drop	40 g	0 min	4.6 %
gdy brzezka osiągnie 85*, przez 30 min, mieszać				
Dry Hop	Lemon drop	35 g	3 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Slant	150 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Flavor	pedy świerku	350 g	Boil	10 min
Fining	Whirlfloc	1 g	Boil	5 min