



KVEIK IPA

Recipe courtesy of Omega Yeast

RECIPE TYPE	BATCH SIZE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
<i>All-Grain</i>	<i>5 Gallon</i>	<i>1.072</i>	<i>1.018</i>	<i>7.0%</i>

INGREDIENTS

9 lb 2-Row Malt
 2 lb Oat Malt
 1.25 lb Flaked Oats
 1.25 lb Flake Wheat
 1.8 lb Torrefied Wheat

HOPS

1.5 oz Taiheke hops
 whirlpool/hop stand
 1.5 oz Pacifica hops
 whirlpool/hop stand
 2.5 oz Citra hops
 Dry hop
 2.5 oz El Dorado
 Dry hop

YEAST

Omega Hornindal Kveik OY1-091
 or
 Omega HotHead Ale OYL-507

PROCESS

Mash for 60 minutes @ 152°F. Vorlauf, sparge, and run off into kettle. Top up as needed.

Boil for 45 minutes.

After the boil, chill wort to 175°F and add the whirlpool/hop-stand hops. Allow the hop-stand to continue for 15 minutes.

After the hop-stand, chill the wort to 80°F and aerate.

Pitch yeast at room temperature. Let the temperature free rise up to 95°F until terminal gravity is achieved.

Once gravity is stable, chill to 70 °F and add dry-hops for 3-5 days. Then cold crash, package, and carbonate.