

#114 Kveik NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **8**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **4 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **14 %/h**
- Boil size **13.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **35 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **0.2 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (70.8%)	80 %	4
Grain	Płatki owsiane	0.5 kg (15.4%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (9.2%)	85 %	3
Grain	Płatki ryżowe	0.15 kg (4.6%)	85 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	2 g	30 min	11 %
Whirlpool	Galaxy	20 g	1 min	14.2 %
Whirlpool	Centennial	20 g	1 min	9.7 %
Whirlpool	Simcoe	17 g	1 min	13.7 %
Whirlpool	Rakau	25 g	1 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Ebbegarden	Ale	Slant	25 ml	---