

# Kveik NEIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7 kg (70%)	80.5 %	2
Grain	Weyermann - Carapils	0.5 kg (5%)	78 %	4
Grain	Wheat, Flaked	0.5 kg (5%)	77 %	4
Grain	Oats, Flaked	0.5 kg (5%)	80 %	2
Grain	Barley, Flaked	1 kg (10%)	70 %	4
Grain	zakwaszający	0.5 kg (5%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	7 g	40 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	6 g	30 min	15.5 %
Boil	Centennial	15 g	15 min	10.5 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Cascade	60 g	3 day(s)	6 %
Dry Hop	Centennial	60 g	3 day(s)	10.5 %
Dry Hop	Amarillo	60 g	3 day(s)	9.5 %