

# Kveik NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (54.3%)	80 %	4
Grain	Viking Pale Ale malt	0.75 kg (20.4%)	80 %	5
Grain	Płatki owsiane	0.38 kg (10.3%)	60 %	3
Grain	Płatki pszeniczne	0.38 kg (10.3%)	60 %	3
Grain	Weyermann - Carapils	0.17 kg (4.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	20 min	13.4 %
Whirlpool	Sabro	25 g	20 min	13.3 %
Whirlpool	Galaxy	17.5 g	20 min	17.4 %
Dry Hop	Citra	25 g	3 day(s)	13.4 %
Dry Hop	Sabro	25 g	3 day(s)	13.3 %
Dry Hop	Galaxy	32.5 g	3 day(s)	17.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Witamina C	2 g	Boil	10 min