

# Kveik NEIPA Ebbergarden

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (64.1%)	82 %	4
Grain	Castle Malting - Blanc Wheat	1.4 kg (19.9%)	83 %	5
Grain	Płatki owsiane	1 kg (14.2%)	60 %	3
Adjunct	Rice Hulls	0.125 kg (1.8%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	50 g	15 min	9.5 %
Whirlpool	Centennial	50 g	15 min	10.5 %
Dry Hop	Amarillo	120 g	2 day(s)	9.5 %
Dry Hop	Centennial	120 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
ebbergarden kveik	Ale	Slant	87.5 ml	---

## Notes

- Woda RO modyfikowana następująco:  
23 L do zacierania:

Chlorek wapnia - 4.6 g  
Gips piwowarski - 2.3 g  
Sprawdzenie Ph i korekta do 5.2-5.4

9 L do wyśładzania:  
Chlorek wapnia - 5.85  
Gips piwowarski - 2.9 g  
Sprawdzenie Ph i korekta do 5.2-5.4

Do gotowania dorzucić ( po przeliczeniu do objętości )  
Epsom - 1.7g/10L  
NaCl - 0.6g/10L  
*Dec 8, 2021, 7:00 PM*