Kveik nz session ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **77**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.4 kg *(77.3%)*	80 %	4
Grain	Rice, Flaked	0.6 kg *(13.6%)*	70 %	2
Grain	Weyermann - Carapils	0.4 kg *(9.1%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10.9 %
Aroma (end of boil)	mouteka	50 g	5 min	8.3 %
Whirlpool	Nelson Sauvin	100 g	20 min	11.2 %
Dry Hop	mouteka	50 g	3 day(s)	8.3 %
Dry Hop	Nelson Sauvin	100 g	3 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
omega yeast hornindal	Ale	Slant	150 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.