

# NEIPA na Kveikach

- Gravity **16.6 BLG**
- ABV ---
- IBU **50**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (41.4%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (20.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.9%)	85 %	4
Grain	Weyermann - Wiedeński	0.5 kg (6.9%)	81 %	8
Grain	Płatki owsiane	1 kg (13.8%)	85 %	3
Grain	Weyermann - Carared	0.25 kg (3.4%)	75 %	45
Grain	Płatki pszeniczne	0.5 kg (6.9%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	40 min	12.8 %
Whirlpool	Citra	40 g	25 min	12 %
Whirlpool	Centennial	40 g	25 min	9.5 %
Whirlpool	Mandarina Bavaria	50 g	25 min	7.1 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Centennial	40 g	3 day(s)	9.5 %
Dry Hop	Amarillo	50 g	2 day(s)	9 %
Dry Hop	Motueka	40 g	2 day(s)	6.4 %

Dry Hop	Mandarina Bavaria	50 g	2 day(s)	7.1 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Tormodgarden	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Other	Kwas Askorbinowy	4 g	Bottling	---