

New England Kveik IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (30.3%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (30.3%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (15.2%)	81 %	6
Grain	Płatki owsiane	1.6 kg (24.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Centennial	15 g	30 min	10.5 %
Whirlpool	Citra	30 g	2 min	12 %
Whirlpool	Amarillo	35 g	2 min	9.5 %
Whirlpool	Centennial	35 g	2 min	10.5 %
Dry Hop	Citra	15 g	6 day(s)	12 %
Dry Hop	Amarillo	15 g	6 day(s)	9.5 %
Dry Hop	Centennial	15 g	6 day(s)	10.5 %
Dry Hop	Citra	45 g	3 day(s)	12 %
Dry Hop	Amarillo	35 g	3 day(s)	9.5 %
Dry Hop	Centennial	35 g	3 day(s)	10.5 %

Yeasts

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

Notes

- brzeczka przednia - 17blg, ogólne początkowe - 14,5BLG. Woda - 62% destylowanej, 38% oazy, dodatek 4g chlorku wapnia, 4g soli epsom i 2g soli niejodowanej. Kveiki zadane w 35-36 stopniach, w ciągu 2 dni temp spada do ok. 30st (słaba grzałka). Po 41h - 5blg. po 66h - 4 blg, po 82h - ~3.2, Ph 4.34. W odbiorze bardzo

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

przyjemne, lekko owocowe.
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