

#NN Session Kveik New Zealand (Sour?) NEIPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **10 %**
- Size with trub loss **101.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **121.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **60 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **81.8 liter(s)** of **76C** water or to achieve **121.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	15 kg (75%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (10%)	80 %	6
Grain	Płatki owsiane	2 kg (10%)	85 %	3
Grain	Fawcett - Crystal	1 kg (5%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvignon	200 g	20 min	11 %
Whirlpool	Motueka	150 g	20 min	7 %
Whirlpool	Pacifica (NZ)	150 g	20 min	5 %
Whirlpool	WAI-ITI	150 g	20 min	4 %
Dry Hop	Nelson Sauvignon	200 g	3 day(s)	11 %
Dry Hop	Motueka	200 g	3 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Liquid	1000 ml	FM
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Notes

- Chmilenie na zimno:
100 g Nelson + 100 g Motueka pierwszy dzień fermentacji
100 g Nelson + 100 g Motueka ostatnie 3 dni cichej
Opcja: 0,5 ml /500 ml kwasu mlekowego przy rozlewie
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