

Kveik New England IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Żytni	1 kg (14.3%)	85 %	8
Grain	płatki jęczmienne	0.5 kg (7.1%)	60 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	50 min	11.2 %
Boil	Sybilla	50 g	10 min	3.5 %
Boil	Sybilla	50 g	5 min	3.5 %
Boil	Zula	50 g	5 min	8.3 %
Dry Hop	Rody Hodowlane 3/20	100 g	7 day(s)	9.5 %
Dry Hop	Rody Hodowlane 2/20	50 g	7 day(s)	9.3 %
Dry Hop	Equanot	50 g	7 day(s)	12.5 %
Dry Hop	Amarillo	50 g	7 day(s)	8.1 %
Dry Hop	Amora Preta	50 g	7 day(s)	7.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP521 - Hornindal Kveik Ale	Ale	Liquid	70 ml	White Labs

Notes

- Fermentacja burzliwa 7 dni. Fermentacja Cicha 7 dni. Temperatura pokojowa. Zrobić FFT, ewentualnie wydłużyć czas fermentacji. Fermentacja cicha dzielona na trzy fermentory.
1: Rody Hodowlane 3/20 100g
2: Amarillo 50g Rody Hodowlane 2/20 50g
3: Amora Preta 50g Equanot 50g
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