Kveik NE DIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **89**
- SRM **4.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **100 C**, Time **1 min**
- Temp **70 C**, Time **1 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **1 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Keep mash **1 min** at **100C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(76.9%)*	80 %	5
Grain	Płatki pszeniczne	1 kg *(15.4%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(7.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	100 g	30 min	4 %
Aroma (end of boil)	Citra	20 g	30 min	12 %
Aroma (end of boil)	Mosaic	20 g	30 min	10 %
Aroma (end of boil)	Cascade	20 g	30 min	6 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Cascade	20 g	20 min	6 %
Dry Hop	Citra	20 g	12 day(s)	12 %
Dry Hop	Mosaic	20 g	12 day(s)	10 %

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

Dry Hop	Cascade	20 g	12 day(s)	6 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Cascade	20 g	7 day(s)	6 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Cascade	20 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	Fermentum Mobile

Notes

- 1. Najpierw kleikujemy płatki w 4L wody (podnosimy temp do 100°C ciagle mieszając)
  2. Dolewamy resztę wody i podgrzewamy całość do 70°C
  3. Dosyp słody (temp spadnie do ~66-68°C) utrzymaj tak przez 40'
  4. Podgrzej do 72°C na 10' (lub do negatywnej próby jodowej)
  5. Podgrzej do 76°C (blokada enzymów) i filtracja - woda do wysładzania 76-78°C
  6. Na ostatnie 10-15' gotowania dorzuć Whirflock
  Jul 23, 2022, 4:38 PM