

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 % |

| | | | | |
|---------|---------|------|-----------|------|
| 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 klekujemy płatki w 4L wody (podnosimy temp do 100°C ciągle 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
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