

Kveik NEIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (54.3%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 0.75 kg (20.4%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.38 kg (10.3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.38 kg (10.3%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.17 kg (4.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra | 25 g | 20 min | 13.4 % |
| Whirlpool | Sabro | 25 g | 20 min | 13.3 % |
| Whirlpool | Galaxy | 17.5 g | 20 min | 17.4 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 13.4 % |
| Dry Hop | Sabro | 25 g | 3 day(s) | 13.3 % |
| Dry Hop | Galaxy | 32.5 g | 3 day(s) | 17.4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Witamina C | 2 g | Boil | 10 min |