

Kveik nz session ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **77**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3.4 kg (77.3%) | 80 % | 4 |
| Grain | Rice, Flaked | 0.6 kg (13.6%) | 70 % | 2 |
| Grain | Weyermann - Carapils | 0.4 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 10.9 % |
| Aroma (end of boil) | mouteka | 50 g | 5 min | 8.3 % |
| Whirlpool | Nelson Sauvín | 100 g | 20 min | 11.2 % |
| Dry Hop | mouteka | 50 g | 3 day(s) | 8.3 % |
| Dry Hop | Nelson Sauvín | 100 g | 3 day(s) | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| omega yeast hornindal | Ale | Slant | 150 ml | --- |