

# kveik session neipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking malt Pale Ale	2.5 kg (73.5%)	80 %	5
Grain	Platki owsiane błyskawiczne	0.5 kg (14.7%)	60 %	3
Grain	plátky jęczmienne	0.4 kg (11.8%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	10 g	60 min	13 %
Aroma (end of boil)	Nugget	20 g	5 min	13 %
Whirlpool	Nugget	20 g	30 min	13 %
85* 30'				
Dry Hop	Huell Melon	45 g	3 day(s)	7.5 %
Dry Hop	Calista	45 g	3 day(s)	3.9 %
Dry Hop	Glacier	50 g	3 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	wit C	3 g	Bottling	---