

# NZ kveik Mango NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **68 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **68 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking malt Pale Ale	2.5 kg (50%)	80 %	5
Grain	Płatki owsiane	1 kg (20%)	60 %	3
Grain	Rice, Flaked	0.5 kg (10%)	70 %	2
Adjunct	mango	1 kg (20%)	14 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Rakau (NZ)	50 g	10 min	9.5 %
80°C				
Whirlpool	Pacific Gem	50 g	10 min	15.3 %
80°C				
Dry Hop	Kohatu	50 g	10 day(s)	7.8 %
Dodaj w pierwszym dniu fermentacji burzliwej , trzymaj około 10 dni do spowolnienia fermentacji				
Dry Hop	Waimea	50 g	2 day(s)	17 %
Dry Hop	Moutere	50 g	2 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Lutra	Ale	Slant	100 ml	---
-------	-----	-------	--------	-----

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Wit c	2 g	Bottling	---