

## Raw Session Kveik NEIPA (HotHead)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.3 liter(s)**
- Boil time --- **min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **44.16 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **-12.4 liter(s)** of **76C** water

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.1 kg (50%)	70 %	6
Grain	Strzegom Pszeniczny	1.24 kg (20%)	70 %	6
Grain	Płatki pszeniczne	1.86 kg (30%)	70 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Dry Hop	Galaxy	50 g	1 day(s)	15 %
Dry Hop	Sabro	50 g	1 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
OYL - 057 HotHead Kveik	Ale	Slant	50 ml	---
Zadane z dodatkiem pożywki				

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	60 min

## Notes

- Niska wydajność wynika z uszkodzenia termometru przy pomiarze temperatury zacierania. Przepis zakładał 15Blg brzeczki nastawnej.  
*May 4, 2020, 11:18 PM*