

#20 Kveik NEIPA Vic Secret, Nelson Sauvin, Citra, Galaxy + Ahhhroma(Pinacolada) Hopzoil

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **81**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.9 liter(s)**
- Total mash volume **50 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **38.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 9.5 kg (85.6%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (7.2%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.8 kg (7.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Whirlpool | Nelson Sauvin | 100 g | 30 min | 9.9 % |
| Whirlpool | Vic Secret | 100 g | 30 min | 18.5 % |
| Whirlpool | Citra | 20 g | 30 min | 12 % |
| Whirlpool | Galaxy | 20 g | 30 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 250 ml | FM |