

## #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