

Kveik neipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (62.5%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.85 kg (15.2%)	85 %	5
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4
Grain	Płatki owsiane	0.85 kg (15.2%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	30 min	12 %
Whirlpool	Mosaic	50 g	30 min	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	10 ml	FM