

# Kveik NEIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise pale ale	5 kg (72.9%)	81 %	4
Grain	Weyermann pszeniczny ciemny	0.334 kg (4.9%)	80 %	18
Grain	Płatki orkiszowe	0.375 kg (5.5%)	80 %	4
Grain	Płatki owsiane	0.75 kg (10.9%)	85 %	3
Grain	Weyermann - Carawheat	0.4 kg (5.8%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	40 min	13.1 %
Boil	Galaxy	20 g	10 min	14.5 %
Aroma (end of boil)	Galaxy	40 g	0 min	14.5 %
Dry Hop	Equinox	60 g	---	13.1 %
Dry Hop	Aromat chmielowy Citra	2 g	---	1 %
Dry Hop	Aromat chmielowy Chinook	2 g	---	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	500 ml	Fermentum Mobile