

# Kveik NEIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **35**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (62.5%)	80 %	4
Grain	Słód owsiany Fawcett	0.5 kg (10.4%)	61 %	5
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (8.3%)	85 %	3
Grain	Strzegom pszenica prażona	0.5 kg (10.4%)	70 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	48.61 g	60 min	10.5 %
Dry Hop	Nelson Sauvín	98.61 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	6.95 ml	FM

## Notes

- Na podstawie: <https://beerandbrewing.com/kveik-ipa/>  
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