

Kveik New England IPA v5

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.7 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Simpsons - Golden Promise | 2 kg (27.4%) | 81 % | 4 |
| Grain | BestMalz - Pilzniejszy | 1 kg (13.7%) | 81 % | 4 |
| Grain | Strzegom Pilzniejszy | 1 kg (13.7%) | 80 % | 4 |
| Grain | CastleMalting - Pilzniejszy | 1 kg (13.7%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (6.8%) | 70 % | 2 |
| Grain | Owies niesłodowany | 1 kg (13.7%) | 75 % | 3 |
| Grain | Pszenica niesłodowana | 0.6 kg (8.2%) | 75 % | 3 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (2.7%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------------------|-------------|--------|-------|------------|
| Whirlpool | Summer | 85 g | 0 min | 6.4 % |
| Hop stand 75 st. C przez 30 min | | | | |
| Whirlpool | Huell Melon | 85 g | 0 min | 7.5 % |

| | | | | |
|---------------------------------|-------------|------|----------|-------|
| Hop stand 75 st. C przez 30 min | | | | |
| Dry Hop | Summer | 25 g | 3 day(s) | 6.4 % |
| Dry Hop | Huell Melon | 25 g | 3 day(s) | 7.5 % |
| Dry Hop | Summer | 40 g | 2 day(s) | 6.4 % |
| Dry Hop | Huell Melon | 40 g | 2 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Oslo | Ale | Slant | 20 ml | priv |
| Mniej niż łyżka stołowa na 10l | | | | |
| Skare | Ale | Slant | 20 ml | priv |
| Mniej niż łyżka stołowa na 10l | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|---|-----------------|--------|----------|--------|
| Water Agent | Chlorek wapnia | 6.8 g | Mash | 92 min |
| Wyliczona ilość w ml, potrzebne jest 3g | | | | |
| Water Agent | Gips piwowarski | 4 g | Mash | 92 min |
| Water Agent | Witamina C | 1 g | Bottling | --- |

Notes

- 75% demineralizowana i 25% kranówka + sole
Fermentacja początek 25 st. C, koniec 28 st. C
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