

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 - Pilzneński	1 kg (13.7%)	81 %	4
Grain	Strzegom Pilzneński	1 kg (13.7%)	80 %	4
Grain	CastleMalting - Pilzneński	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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