

## kveik session neipa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking malt Pale Ale        | 2.5 kg (73.5%) | 80 %  | 5   |
| Grain | Platki owsiane błyskawiczne | 0.5 kg (14.7%) | 60 %  | 3   |
| Grain | plátky jęczmienne           | 0.4 kg (11.8%) | 60 %  | 4   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Nugget      | 10 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Nugget      | 20 g   | 5 min    | 13 %       |
| Whirlpool           | Nugget      | 20 g   | 30 min   | 13 %       |
| 85* 30'             |             |        |          |            |
| Dry Hop             | Huell Melon | 45 g   | 3 day(s) | 7.5 %      |
| Dry Hop             | Calista     | 45 g   | 3 day(s) | 3.9 %      |
| Dry Hop             | Glacier     | 50 g   | 3 day(s) | 5.5 %      |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Mangrove Jack's M12 Voss Kveik | Ale  | Slant | 100 ml | ---        |

## Extras

| Type        | Name  | Amount | Use for  | Time |
|-------------|-------|--------|----------|------|
| Water Agent | wit C | 3 g    | Bottling | ---  |