

Neipa kveik

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **71 C**, Time **15 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **71C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (37%)	82 %	4
Grain	Strzegom Wiedeński	2 kg (37%)	79 %	10
Grain	Płatki owsiane	1.4 kg (25.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	17 %
Boil	Simcoe	30 g	10 min	13.2 %
Boil	Topaz	30 g	10 min	15 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	500 ml	FM