

Nelson&T90 sesyjna kveik ipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann Pale Ale Malt | 1.5 kg (53.6%) | 85 % | 7 |
| Grain | Bestmalz Pszeniczny Jasny | 1 kg (35.7%) | 82 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (7.1%) | 79 % | 22 |
| Grain | Steinbach Caraamber | 0.1 kg (3.6%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | T90 | 20 g | 10 min | 13.5 % |
| Whirlpool | T90 | 30 g | 0 min | 13.5 % |
| 85* na 30' | | | | |
| Dry Hop | Nelson Sauvín | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Slant | 900 ml | --- |

starter

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 1 g | Boil | 5 min |