Kveik NEIPA - Klarestein

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	5 kg *(75.8%)*	81 %	4
Grain	Briess - Carapils Malt	0.6 kg *(9.1%)*	74 %	3
Grain	Briess - Wheat Malt, White	0.6 kg *(9.1%)*	85 %	5
Grain	Oats, Flaked	0.4 kg *(6.1%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	7 g	40 min	15.5 %
Boil	Simcoe	7 g	20 min	13.2 %
Whirlpool	Centennial	15 g	20 min	10.5 %
Whirlpool	Mosaic	15 g	20 min	10 %
Whirlpool	Amarillo	15 g	20 min	9.5 %
Whirlpool	Citra	15 g	20 min	12 %
Dry Hop	Centennial	40 g	2 day(s)	10.5 %
Dry Hop	Amarillo	40 g	2 day(s)	9.5 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Citra	40 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	150 ml	Fermentum Mobile

Notes

- ok
  Aug 3, 2020, 1:52 PM