# Kveik NEIPA WLP518 Opshaug Kveik

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pilsner malt | 3 kg *(75%)* | 82 % | 4 |
| Grain | Oats, Malted Castle Malting | 0.5 kg *(12.5%)* | 80 % | 2 |
| Grain | Płatki owsiane | 0.5 kg *(12.5%)* | 60 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Whirlpool | El Dorado MX | 25 g | 15 min | 11.7 % |
| Whirlpool | Idaho 7 MX | 25 g | 15 min | 13.2 % |
| Dry Hop | El Dorado MX | 75 g | 2 day(s) | 11.7 % |
| Dry Hop | Idaho 7 MX | 75 g | 2 day(s) | 13.2 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| wlp 518 | Ale | Liquid | 50 ml | white labs |

## Notes

- woda ro modyfikowana:
  zacieranie 15L
  chlorek wapnia 3g
  gips 1.5g

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

wysładzanie 6.5L
chlorek wapnia 4,2 gr
gips 2 gr

Do gotowania dorzucić ( po przeliczeniu do objętości )
Epsom - 1.7g/10L
NaCl - 0.6g/10L
*Dec 18, 2022, 12:34 PM*