

# Kveik New England IPA v5

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2 kg (27.4%)	81 %	4
Grain	BestMalz - Pilzniejszy	1 kg (13.7%)	81 %	4
Grain	Strzegom Pilzniejszy	1 kg (13.7%)	80 %	4
Grain	CastleMalting - Pilzniejszy	1 kg (13.7%)	81 %	4
Grain	Rice, Flaked	0.5 kg (6.8%)	70 %	2
Grain	Owies niesłodowany	1 kg (13.7%)	75 %	3
Grain	Pszenica niesłodowana	0.6 kg (8.2%)	75 %	3
Grain	Cara-Pils/Dextrine	0.2 kg (2.7%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Summer	85 g	0 min	6.4 %
Hop stand 75 st. C przez 30 min				
Whirlpool	Huell Melon	85 g	0 min	7.5 %

Hop stand 75 st. C przez 30 min				
Dry Hop	Summer	25 g	3 day(s)	6.4 %
Dry Hop	Huell Melon	25 g	3 day(s)	7.5 %
Dry Hop	Summer	40 g	2 day(s)	6.4 %
Dry Hop	Huell Melon	40 g	2 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Slant	20 ml	priv
Mniej niż łyżka stołowa na 10l				
Skare	Ale	Slant	20 ml	priv
Mniej niż łyżka stołowa na 10l				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	6.8 g	Mash	92 min
Wyliczona ilość w ml, potrzebne jest 3g				
Water Agent	Gips piwowarski	4 g	Mash	92 min
Water Agent	Witamina C	1 g	Bottling	---

## Notes

- 75% demineralizowana i 25% kranówka + sole  
Fermentacja początek 25 st. C, koniec 28 st. C  
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