

16# Kveik NEIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.1 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **68 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **68C**
- Keep mash **1 min** at **75C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4.32 kg (56.5%)	81 %	4
Grain	Chit Malt	0.65 kg (8.5%)	50 %	2
Grain	Płatki pszeniczne	0.96 kg (12.6%)	85 %	3
Grain	Płatki owsiane	0.96 kg (12.6%)	85 %	3
Grain	Słód pszeniczny Bestmalz	0.32 kg (4.2%)	82 %	5
Grain	Żytni	0.32 kg (4.2%)	85 %	8
Grain	special X	0.11 kg (1.4%)	75 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5.4 g	60 min	15.5 %
Whirlpool	Azacca	54 g	20 min	14 %
Whirlpool	Waimea	54 g	20 min	17 %
Dry Hop	Waimea	54 g	7 day(s)	17 %
Dry Hop	Pacific Jade	54 g	7 day(s)	13 %
Dry Hop	Waimea	108 g	3 day(s)	17 %

Dry Hop	Pacific Jade	54 g	3 day(s)	13 %
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Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack kveik	Ale	Dry	10 g	mj