

# Kvål NEIPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **22**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (53.3%)	80 %	8
Grain	Briess - Wheat Malt, White	2 kg (26.7%)	85 %	5
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Whirlpool	Citra	20 g	10 min	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Vic Secret	50 g	5 day(s)	16.3 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Vic Secret	50 g	2 day(s)	16.3 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wlp066	Ale	Liquid	1500 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Pulpa mango	3000 g	Secondary	5 day(s)