

# Kveik NEIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount          | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Simpsons - Golden Promise pale ale | 5 kg (72.9%)    | 81 %  | 4   |
| Grain | Weyermann pszeniczny ciemny        | 0.334 kg (4.9%) | 80 %  | 18  |
| Grain | Płatki orkiszowe                   | 0.375 kg (5.5%) | 80 %  | 4   |
| Grain | Płatki owsiane                     | 0.75 kg (10.9%) | 85 %  | 3   |
| Grain | Weyermann - Carawheat              | 0.4 kg (5.8%)   | 77 %  | 97  |

## Hops

| Use for             | Name                     | Amount | Time   | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil                | Equinox                  | 15 g   | 40 min | 13.1 %     |
| Boil                | Galaxy                   | 20 g   | 10 min | 14.5 %     |
| Aroma (end of boil) | Galaxy                   | 40 g   | 0 min  | 14.5 %     |
| Dry Hop             | Equinox                  | 60 g   | ---    | 13.1 %     |
| Dry Hop             | Aromat chmielowy Citra   | 2 g    | ---    | 1 %        |
| Dry Hop             | Aromat chmielowy Chinook | 2 g    | ---    | 1 %        |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 500 ml | Fermentum Mobile |