

# Kveik NEIPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **6**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński Mep    | 3.5 kg (77.8%) | 81 %  | 4   |
| Grain | Płatki owsiane    | 0.6 kg (13.3%) | 85 %  | 3   |
| Grain | Płatki pszeniczne | 0.4 kg (8.9%)  | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Marynka    | 5 g    | 50 min | 10 %       |
| Whirlpool           | Azacca     | 30 g   | 0 min  | 14 %       |
| Whirlpool           | Citra      | 30 g   | 0 min  | 13.7 %     |
| Aroma (end of boil) | Centennial | 50 g   | 0 min  | 10.5 %     |