

Kveik NEIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **35**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (62.5%) | 80 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (10.4%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (8.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (8.3%) | 85 % | 3 |
| Grain | Strzegom pszenica prażona | 0.5 kg (10.4%) | 70 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|---------|----------|------------|
| Whirlpool | Centennial | 48.61 g | 60 min | 10.5 % |
| Dry Hop | Nelson Sauvín | 98.61 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 6.95 ml | FM |

Notes

- Na podstawie: <https://beerandbrewing.com/kveik-ipa/>
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