

Kveik NEIPA WLP518 Opshaug Kveik

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (75%) | 82 % | 4 |
| Grain | Oats, Malted Castle Malting | 0.5 kg (12.5%) | 80 % | 2 |
| Grain | Płatki owsiane | 0.5 kg (12.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Whirlpool | El Dorado MX | 25 g | 15 min | 11.7 % |
| Whirlpool | Idaho 7 MX | 25 g | 15 min | 13.2 % |
| Dry Hop | El Dorado MX | 75 g | 2 day(s) | 11.7 % |
| Dry Hop | Idaho 7 MX | 75 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|--------|--------|------------|
| wlp 518 | Ale | Liquid | 50 ml | white labs |

Notes

- woda ro modyfikowana:
zacieranie 15L
chlerek wapnia 3g
gips 1.5g

wysładzanie 6.5L
chlorek wapnia 4,2 gr
gips 2 gr

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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