

# Nelson&T90 sesyjna kveik ipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pale Ale Malt	1.5 kg (53.6%)	85 %	7
Grain	Bestmalz Pszeniczny Jasny	1 kg (35.7%)	82 %	5
Grain	Strzegom Monachijski typ II	0.2 kg (7.1%)	79 %	22
Grain	Steinbach Caraamber	0.1 kg (3.6%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	T90	20 g	10 min	13.5 %
Whirlpool	T90	30 g	0 min	13.5 %
85* na 30'				
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Slant	900 ml	---

starter

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min