

# New england NZ Kveik IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **56**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.33 kg (60.2%)	80 %	5
Grain	Monachijski	0.67 kg (12%)	80 %	16
Grain	Pszeniczny	0.67 kg (12%)	85 %	4
Grain	Oats, Malted	0.33 kg (6%)	80 %	2
Grain	Oats, Malted	0.33 kg (6%)	80 %	2
Grain	Briess - 2 Row Carapils Malt	0.2 kg (3.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Rakau (NZ)	16.67 g	15 min	9.5 %
Aroma (end of boil)	Pacifica (NZ)	16.67 g	15 min	4.8 %
Boil	Pacific Gem	33.33 g	30 min	15.3 %
Whirlpool	Rakau (NZ)	16.67 g	0 min	9.5 %
Whirlpool	Pacifica (NZ)	16.67 g	0 min	4.8 %
Dry Hop	Pacific Gem	33.33 g	5 day(s)	15.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Liquid	66.67 ml	FM