

## Raw Session Kveik NEIPA (HotHead)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.3 liter(s)**
- Boil time --- **min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **44.16 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **-12.4 liter(s)** of **76C** water

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3.1 kg (50%)  | 70 %  | 6   |
| Grain | Strzegom Pszeniczny    | 1.24 kg (20%) | 70 %  | 6   |
| Grain | Płatki pszeniczne      | 1.86 kg (30%) | 70 %  | 3   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Dry Hop | Galaxy | 50 g   | 2 day(s) | 15 %       |
| Dry Hop | Sabro  | 50 g   | 2 day(s) | 15 %       |
| Dry Hop | Galaxy | 50 g   | 1 day(s) | 15 %       |
| Dry Hop | Sabro  | 50 g   | 1 day(s) | 15 %       |

### Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| OYL - 057 HotHead Kveik    | Ale  | Slant | 50 ml  | ---        |
| Zadane z dodatkiem pożywki |      |       |        |            |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 2 g    | Mash    | 60 min |

## Notes

- Niska wydajność wynika z uszkodzenia termometru przy pomiarze temperatury zacierania. Przepis zakładał 15Blg brzeczki nastawnej.  
*May 4, 2020, 11:18 PM*