

# Kveik NEIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Fermentables

| Type  | Name                 | Amount      | Yield  | EBC |
|-------|----------------------|-------------|--------|-----|
| Grain | Briess - Pilsen Malt | 7 kg (70%)  | 80.5 % | 2   |
| Grain | Weyermann - Carapils | 0.5 kg (5%) | 78 %   | 4   |
| Grain | Wheat, Flaked        | 0.5 kg (5%) | 77 %   | 4   |
| Grain | Oats, Flaked         | 0.5 kg (5%) | 80 %   | 2   |
| Grain | Barley, Flaked       | 1 kg (10%)  | 70 %   | 4   |
| Grain | zakwaszający         | 0.5 kg (5%) | 70 %   | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Magnum                 | 12 g   | 60 min   | 13.5 %     |
| Boil                | Columbus/Tomahawk/Zeus | 7 g    | 40 min   | 15.5 %     |
| Boil                | Columbus/Tomahawk/Zeus | 6 g    | 30 min   | 15.5 %     |
| Boil                | Centennial             | 15 g   | 15 min   | 10.5 %     |
| Aroma (end of boil) | Citra                  | 15 g   | 5 min    | 12 %       |
| Dry Hop             | Citra                  | 60 g   | 3 day(s) | 12 %       |
| Dry Hop             | Cascade                | 60 g   | 3 day(s) | 6 %        |
| Dry Hop             | Centennial             | 60 g   | 3 day(s) | 10.5 %     |
| Dry Hop             | Amarillo               | 60 g   | 3 day(s) | 9.5 %      |