

Kveik NEIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12.2 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **4.83 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **-2.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Finest Maris Otter	2.6 kg (53.1%)	81 %	5.5
Grain	Mep@ Pils	1.3 kg (26.5%)	82 %	4
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2
Grain	Simpsons - Golden Naked Oats	0.35 kg (7.1%)	73 %	19
Grain	Simpsons - pszenica niesłodowana	0.25 kg (5.1%)	82.5 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	3 g	60 min	13.1 %
Aroma (end of boil)	Amarillo	25 g	0 min	8.9 %
Aroma (end of boil)	Centennial	30 g	0 min	9.4 %
Whirlpool	Amarillo	15 g	22 min	8.9 %
Whirlpool	Centennial	20 g	22 min	9.4 %
Whirlpool	El Dorado	30 g	22 min	15.1 %
Dry Hop	Mosaic	50 g	3 day(s)	13.2 %

Dry Hop	El Dorado	40 g	3 day(s)	15.1 %
Dry Hop	Amarillo	20 g	3 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hornidal	Ale	Dry	1.2 g	Kveik
Lida	Ale	Dry	1.6 g	Kveik

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	1.5 g	Mash	80 min
Water Agent	Chlorek wapnia	1 g	Mash	80 min
Water Agent	Sól	2 g	Mash	80 min

Notes

- 13,7 l przegotowanej wody kranówki + 10 l Oaza
Ca - 54,5
Mg - 12,7
Na - 95,8
Cl - 160,6
SO4 - 77,5
alk.rez - 66,2
Lida - pitch 30C, fermentacja 33-34C
Hornidal - pitch 28C, fermentacja 30C
Apr 15, 2020, 8:13 PM