

# Kveik NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński          | 1.7 kg (51.5%) | 81 %  | 4   |
| Grain | Pszeniczny           | 0.2 kg (6.1%)  | 85 %  | 4   |
| Grain | Pale Malt (2 Row) UK | 1.2 kg (36.4%) | 78 %  | 6   |
| Grain | Płatki owsiane       | 0.2 kg (6.1%)  | 60 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Amarillo | 20 g   | 0 min    | 9.5 %      |
| Whirlpool | Mosaic   | 20 g   | 0 min    | 10 %       |
| Dry Hop   | Amarillo | 50 g   | 2 day(s) | 9.5 %      |
| Dry Hop   | Mosaic   | 50 g   | 2 day(s) | 10 %       |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 110 ml | Fermentum Mobile |