

# Kveik NEIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Naked Oats	1 kg (14.7%)	73 %	20
Grain	Simpsons - Golden Promise	5 kg (73.5%)	81 %	4
Grain	Oats, Flaked	0.8 kg (11.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	0 g	60 min	14.5 %
Boil	Simcoe	50 g	20 min	14.5 %
Whirlpool	Nelson Sauvín	25 g	5 min	11 %
Whirlpool	Enigma (AUS)	25 g	5 min	17.2 %
Dry Hop	BRU-1	100 g	5 day(s)	12 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	5 g	Mash	60 min
Water Agent	Kwas mlekowy	5 g	Mash	60 min
Fining	Whirlfloc-T	1 g	Boil	10 min