

# Kveik NEIPA WLP518 Opshaug Kveik

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (75%)	82 %	4
Grain	Oats, Malted Castle Malting	0.5 kg (12.5%)	80 %	2
Grain	Płatki owsiane	0.5 kg (12.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	El Dorado MX	25 g	15 min	11.7 %
Whirlpool	Idaho 7 MX	25 g	15 min	13.2 %
Dry Hop	El Dorado MX	75 g	2 day(s)	11.7 %
Dry Hop	Idaho 7 MX	75 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp 518	Ale	Liquid	50 ml	white labs

## Notes

- woda ro modyfikowana:  
zacieranie 15L  
chlerek wapnia 3g  
gips 1.5g

wysładzanie 6.5L  
chlorek wapnia 4,2 gr  
gips 2 gr

Do gotowania dorzucić ( po przeliczeniu do objętości )  
Epsom - 1.7g/10L  
NaCl - 0.6g/10L  
*Dec 18, 2022, 12:34 PM*