

Neipa kveik

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **71 C**, Time **15 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **71C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (37%) | 82 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (37%) | 79 % | 10 |
| Grain | Płatki owsiane | 1.4 kg (25.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Warrior | 10 g | 60 min | 17 % |
| Boil | Simcoe | 30 g | 10 min | 13.2 % |
| Boil | Topaz | 30 g | 10 min | 15 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 500 ml | FM |