

NZ Kveik IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **71**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.8%)	80 %	5
Grain	Pilzneński	0.7 kg (10.3%)	81 %	4
Grain	Płatki owsiane	1 kg (14.7%)	70 %	3
Sugar	Glukoza	0.1 kg (1.5%)	100 %	0
Grain	Weyermann - Carapils	1 kg (14.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	50 min	9.5 %
Aroma (end of boil)	Enigma (AUS)	100 g	10 min	17.2 %
Dry Hop	Wai-iti	100 g	3 day(s)	4.1 %
Dry Hop	Vic Secret	50 g	3 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	300 ml	FM