

Tropical Fjord vol, 2 KVEIK NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński	3 kg (37.5%)	80 %	4
Grain	Simpsons - Golden Promise	2 kg (25%)	80 %	6
Grain	Briess - Wheat Malt, White	1 kg (12.5%)	80 %	5
Grain	Płatki owsiane	1 kg (12.5%)	80 %	3
Grain	Płatki pszeniczne	1 kg (12.5%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	30 g	60 min	7.5 %
Boil	Huell Melon	30 g	40 min	7.5 %
Dry Hop	Galaxy	100 g	3 day(s)	14.5 %
Dry Hop	Sabro	100 g	3 day(s)	15 %
Dry Hop	Barbe Rouge	100 g	3 day(s)	8.8 %