

# Kveik New England IPA v5

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Simpsons - Golden Promise  | 2 kg (27.4%)  | 81 %  | 4   |
| Grain | BestMalz - Pilzneński      | 1 kg (13.7%)  | 81 %  | 4   |
| Grain | Strzegom Pilzneński        | 1 kg (13.7%)  | 80 %  | 4   |
| Grain | CastleMalting - Pilzneński | 1 kg (13.7%)  | 81 %  | 4   |
| Grain | Rice, Flaked               | 0.5 kg (6.8%) | 70 %  | 2   |
| Grain | Owies niesłodowany         | 1 kg (13.7%)  | 75 %  | 3   |
| Grain | Pszenica niesłodowana      | 0.6 kg (8.2%) | 75 %  | 3   |
| Grain | Cara-Pils/Dextrine         | 0.2 kg (2.7%) | 72 %  | 4   |

## Hops

| Use for                         | Name        | Amount | Time  | Alpha acid |
|---------------------------------|-------------|--------|-------|------------|
| Whirlpool                       | Summer      | 85 g   | 0 min | 6.4 %      |
| Hop stand 75 st. C przez 30 min |             |        |       |            |
| Whirlpool                       | Huell Melon | 85 g   | 0 min | 7.5 %      |

|                                 |             |      |          |       |
|---------------------------------|-------------|------|----------|-------|
| Hop stand 75 st. C przez 30 min |             |      |          |       |
| Dry Hop                         | Summer      | 25 g | 3 day(s) | 6.4 % |
| Dry Hop                         | Huell Melon | 25 g | 3 day(s) | 7.5 % |
| Dry Hop                         | Summer      | 40 g | 2 day(s) | 6.4 % |
| Dry Hop                         | Huell Melon | 40 g | 2 day(s) | 7.5 % |

## Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Oslo                           | Ale  | Slant | 20 ml  | priv       |
| Mniej niż łyżka stołowa na 10l |      |       |        |            |
| Skare                          | Ale  | Slant | 20 ml  | priv       |
| Mniej niż łyżka stołowa na 10l |      |       |        |            |

## Extras

| Type                                    | Name            | Amount | Use for  | Time   |
|-----------------------------------------|-----------------|--------|----------|--------|
| Water Agent                             | Chlorek wapnia  | 6.8 g  | Mash     | 92 min |
| Wyliczona ilość w ml, potrzebne jest 3g |                 |        |          |        |
| Water Agent                             | Gips piwowarski | 4 g    | Mash     | 92 min |
| Water Agent                             | Witamina C      | 1 g    | Bottling | ---    |

## Notes

- 75% demineralizowana i 25% kranówka + sole  
Fermentacja początek 25 st. C, koniec 28 st. C  
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