

# Kveik NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.7 kg (51.5%)	81 %	4
Grain	Pszeniczny	0.2 kg (6.1%)	85 %	4
Grain	Pale Malt (2 Row) UK	1.2 kg (36.4%)	78 %	6
Grain	Płatki owsiane	0.2 kg (6.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Mosaic	20 g	0 min	10 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	110 ml	Fermentum Mobile