

# Kveik NEIPA Ebbergarden

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type    | Name                         | Amount          | Yield | EBC |
|---------|------------------------------|-----------------|-------|-----|
| Grain   | Viking Pilsner malt          | 4.5 kg (64.1%)  | 82 %  | 4   |
| Grain   | Castle Malting - Blanc Wheat | 1.4 kg (19.9%)  | 83 %  | 5   |
| Grain   | Płatki owsiane               | 1 kg (14.2%)    | 60 %  | 3   |
| Adjunct | Rice Hulls                   | 0.125 kg (1.8%) | 1 %   | 0   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Amarillo   | 50 g   | 15 min   | 9.5 %      |
| Whirlpool | Centennial | 50 g   | 15 min   | 10.5 %     |
| Dry Hop   | Amarillo   | 120 g  | 2 day(s) | 9.5 %      |
| Dry Hop   | Centennial | 120 g  | 2 day(s) | 10.5 %     |

## Yeasts

| Name              | Type | Form  | Amount  | Laboratory |
|-------------------|------|-------|---------|------------|
| ebbergarden kveik | Ale  | Slant | 87.5 ml | ---        |

## Notes

- Woda RO modyfikowana następująco:  
23 L do zacierania:

Chlorek wapnia - 4.6 g  
Gips piwowarski - 2.3 g  
Sprawdzenie Ph i korekta do 5.2-5.4

9 L do wyśładzania:  
Chlorek wapnia - 5.85  
Gips piwowarski - 2.9 g  
Sprawdzenie Ph i korekta do 5.2-5.4

Do gotowania dorzucić ( po przeliczeniu do objętości )  
Epsom - 1.7g/10L  
NaCl - 0.6g/10L  
*Dec 8, 2021, 7:00 PM*