

kveik NEIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **68**
- SRM **5.5**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (71.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 % | 16 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 70 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Citra | 30 g | 10 min | 13 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 7 % |
| Dry Hop | Citra | 15 g | 5 day(s) | 13 % |
| Dry Hop | Amarillo | 15 g | 5 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | FM |