

# Kveik Raw Neipka

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **73**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 2.6 kg (81.3%) | 81 %  | 4   |
| Grain | Płatki owsiane | 0.4 kg (12.5%) | 60 %  | 3   |
| Sugar | Maltodekstryna | 0.2 kg (6.3%)  | 100 % | 0   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Topaz         | 50 g   | 20 min   | 17 %       |
| Whirlpool | Nelson Sauvín | 50 g   | 20 min   | 11 %       |
| Dry Hop   | Citra         | 50 g   | 2 day(s) | 11 %       |
| Dry Hop   | Mosaic        | 50 g   | 2 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Kveik | Ale  | Dry  | 11 g   | Lallemand  |