

kveik session neipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking malt Pale Ale | 2.5 kg (73.5%) | 80 % | 5 |
| Grain | Platki owsiane błyskawiczne | 0.5 kg (14.7%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.4 kg (11.8%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Nugget | 10 g | 60 min | 13 % |
| Aroma (end of boil) | Nugget | 20 g | 5 min | 13 % |
| Whirlpool | Nugget | 20 g | 30 min | 13 % |
| 85* 30' | | | | |
| Dry Hop | Huell Melon | 45 g | 3 day(s) | 7.5 % |
| Dry Hop | Calista | 45 g | 3 day(s) | 3.9 % |
| Dry Hop | Glacier | 50 g | 3 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|----------|------|
| Water Agent | wit C | 3 g | Bottling | --- |