

Tropical Fjord vol, 2 KVEIK NEIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Castle Malting - Pilsneński | 3 kg (37.5%) | 80 % | 4 |
| Grain | Simpsons - Golden Promise | 2 kg (25%) | 80 % | 6 |
| Grain | Briess - Wheat Malt, White | 1 kg (12.5%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (12.5%) | 80 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (12.5%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Huell Melon | 30 g | 60 min | 7.5 % |
| Boil | Huell Melon | 30 g | 40 min | 7.5 % |
| Dry Hop | Galaxy | 100 g | 3 day(s) | 14.5 % |
| Dry Hop | Sabro | 100 g | 3 day(s) | 15 % |
| Dry Hop | Barbe Rouge | 100 g | 3 day(s) | 8.8 % |