

Kveik Raw Neipka

- 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 Sauvin	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