



## Hornindal NEIPA

5 gallons, extract/specialty grains

**OG:** 1.055   **FG:** 1.015   **Color:** 3.8 SRM   **IBU:** 35~   **Est. ABV:** 5.3%

### Ingredients:

- 8 lbs. liquid light extract (or equivalent DME)
- 1.5 lb. Flaked Oats
- 1 lb. Flaked Wheat
- 0.5 lb. Dextrin Malt (Carapils by Briess for example)
- 1 oz. Citra (12% alpha acid), at 60 min.
- 1 oz. Simcoe (13% alpha acid), at 5 min.
- 1 oz. Citra (12% alpha acid), at 0 min.
- 1 oz. Mosaic (12.25% alpha acid), at 0 min.
- 2 oz. Citra hops (13% alpha acid), for dry hopping
- 1 oz. Mosaic (12.25% alpha acid), for dry hopping
- 1 tsp. gypsum **\*optional**,
- OYL091 Hornindal Kveik - Omega Yeast Labs
- 3/4 cup corn sugar for priming

### Step by Step:

Steep the grains at 150–165°F (66–74°C) for 30 minutes in 10 quarts (9.4 l) of water. Remove steeping grains and bring to a boil.

Remove the kettle from the heat and dissolve approx. 1/3 of the malt extract (3 lb/1.4 kg) in the wort and add Gypsum. Bring the kettle back to a boil and add 1 oz of Citra hops. After 50 minutes, remove the kettle from the heat and add the remaining extract. Return to the boil for a final 10 minutes. Add 1 oz Simcoe with 5 minutes remaining. At flameout, add 1 oz Citra and 1 oz. Mosaic hops. Add enough sterilized water to make 5 gallons total in the fermenter. Check the temperature and chill wort to 95°F (35°C).

Aerate the wort, pitch your yeast, and ferment at 95°F (35°C) for 3 days (Optimal temperature range is 70-95°F (21-35°C). Remember that Kveik yeasts like higher temperatures and being stressed, this helps the yeast ferment faster.) Add the dry hops (Citra and Mosaic) and continue to ferment for 5 more days.

Rack to the sanitized bucket with spigot and bottle using corn sugar 3/4 cup for 5 gallons of liquid or rack to your SS corny keg and force carbonate.

If bottling make sure to liquify the corn sugar with 1/2 cup hot water and then add to your bottling bucket and mix well. Then leave the capped bottles in a warm place (70-80 F) for 7-10 days.