

# kfik new england

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **77**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (92.9%)	81 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	citra	20 g	60 min	12.4 %
Boil	Mosaic	10 g	60 min	10 %
Whirlpool	Citra	30 g	15 min	12 %
Whirlpool	Mosaic	20 g	15 min	10 %

## Yeasts

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