

Kveik Brown IPA z ekstraktów Bruntal 15 blg

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **24.6**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (70.8%) | 80 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 0.5 kg (10.4%) | 90 % | 621 |
| Adjunct | Miód Wielokwiatowy | 0.9 kg (18.8%) | 70 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Marynka PL | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Izabella | 25 g | 10 min | 5.1 % |
| Aroma (end of boil) | Oktawia | 25 g | 10 min | 9 % |
| Whirlpool | Izabella | 25 g | 40 min | 5.1 % |
| Whirlpool | Oktawia | 25 g | 40 min | 9 % |
| Dry Hop | Izabella | 25 g | 3 day(s) | 5.1 % |
| Dry Hop | Oktawia | 25 g | 3 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Voss Kveik | Ale | Slant | 300 ml | Lallemand |