

NEW POLAND IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (6.3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (12.5%) | 60 % | 3 |
| Grain | Pilzneński | 1 kg (12.5%) | 81 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------|--------|----------|------------|
| First Wort | Oktawia | 10 g | 10 min | 7.1 % |
| Whirlpool | Oktawia | 80 g | 40 min | 7.1 % |
| Dry Hop | AMORA PRETA | 50 g | 6 day(s) | 9 % |
| Dry Hop | VERMELHO | 50 g | 6 day(s) | 9 % |
| Dry Hop | Oktawia | 100 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 10 g | Mangrove Jack's |