

# POLSKA KVEIK IPA CHMIELOBRANIE 2021 17 BLG #64

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg (72.2%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (27.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EXPF 3/20 PH	70 g	60 min	9 %
Aroma (end of boil)	Zibi PH	30 g	0 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yest OYL-090 Espe Kveik	Ale	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Sól Epsom	4 g	Boil	60 min