

# Hazy Polish Kveik Ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **5.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 1.6 kg (51.6%) | 80 %  | 8   |
| Grain | Pszeniczny      | 1 kg (32.3%)   | 85 %  | 4   |
| Grain | Płatki owsiane  | 0.5 kg (16.1%) | 60 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Iunga   | 15 g   | 60 min | 11 %       |
| Boil    | Zula    | 15 g   | 30 min | 8.3 %      |
| Boil    | Sybilla | 15 g   | 30 min | 3.5 %      |
| Boil    | Marynka | 30 g   | 0 min  | 10 %       |
| Boil    | Oktawia | 30 g   | 0 min  | 7.1 %      |
| Boil    | Zula    | 15 g   | 0 min  | 8.3 %      |
| Boil    | Sybilla | 15 g   | 0 min  | 3.5 %      |

## Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Slant | 20 ml  | Lallemand  |