

# 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	lunga	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