

# Kveik Polish IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 4.2 kg (86.6%) | 80 %  | 5   |
| Grain | Pszeniczny            | 0.4 kg (8.2%)  | 85 %  | 4   |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (5.2%) | 75 %  | 30  |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | lunga                  | 20 g   | 60 min   | 11 %       |
| Boil                | Oktawia                | 20 g   | 20 min   | 7.1 %      |
| Boil                | Cascade PL             | 40 g   | 10 min   | 5.2 %      |
| Dry Hop             | Cascade PL             | 40 g   | 3 day(s) | 5.2 %      |
| Dry Hop             | Chinook                | 40 g   | 3 day(s) | 13 %       |
| Boil                | Columbus/Tomahawk/Zeus | 5 g    | 60 min   | 15.5 %     |
| Aroma (end of boil) | Lublin (Lubelski)      | 30 g   | 0 min    | 4 %        |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory      |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale  | Dry  | 11.5 g | Mangrove Jack's |