

# Polish Hops Grodziskie Kveik IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **4.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (28.6%)	85 %	4
Grain	Płatki owsiane	0.4 kg (11.4%)	60 %	3
Grain	Słód Wędzony Steinbach	2.1 kg (60%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EXP 2/20	10 g	60 min	11.2 %
Boil	EXP 2/20	20 g	5 min	11.2 %
Whirlpool	EXP 2/20	70 g	1 min	11.2 %
Dry Hop	Amora preta'21	100 g	3 day(s)	7.3 %
Dry Hop	Vermelho'21	100 g	3 day(s)	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	80 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	2 g	Mash	90 min
Water Agent	Łuska ryżowa	100 g	Mash	90 min