

kfik new ingland 2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (69.2%)	81 %	2.5
Grain	Płatki owsiane	2 kg (30.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12.4 %
Whirlpool	Citra	20 g	15 min	12.4 %
Whirlpool	Mosaic	20 g	15 min	11.1 %
Whirlpool	Simcoe	20 g	15 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand