

# Kveik Brown IPA z ekstraktów Bruntal 15 blg

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **24.6**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (70.8%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy ciemny	0.5 kg (10.4%)	90 %	621
Adjunct	Miód Wielokwiatowy	0.9 kg (18.8%)	70 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL	25 g	60 min	10 %
Aroma (end of boil)	Izabella	25 g	10 min	5.1 %
Aroma (end of boil)	Oktawia	25 g	10 min	9 %
Whirlpool	Izabella	25 g	40 min	5.1 %
Whirlpool	Oktawia	25 g	40 min	9 %
Dry Hop	Izabella	25 g	3 day(s)	5.1 %
Dry Hop	Oktawia	25 g	3 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik	Ale	Slant	300 ml	Lallemand