

Kveik polisch IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.6**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **69 C**, Time **50 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **54.7C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **50 min** at **69C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilznieński | 3.7 kg (75.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (14.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (10.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Lunga | 20 g | 50 min | 9.4 % |
| Aroma (end of boil) | Zula | 15 g | 20 min | 5.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 5 min | 5 % |
| Whirlpool | Zula | 15 g | 15 min | 5.2 % |
| Dry Hop | Zula | 20 g | 5 day(s) | 5.2 % |

Yeasts

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