

Kveik-Wit-Polish-IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (47.6%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (31.7%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.6 kg (9.5%) | 85 % | 3 |
| Sugar | Cane (Beet) Sugar | 0.2 kg (3.2%) | 100 % | 0 |
| Grain | Oats, Flaked | 0.5 kg (7.9%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Whirlpool | Cascade | 75 g | 25 min | 6 % |
| Dry Hop | Cascade | 75 g | 5 day(s) | 6 % |
| Boil | Marynka | 30 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Kveik | Ale | Slant | 200 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|-----------|----------|
| Spice | Kolendra | 20 g | Boil | 10 min |
| Spice | Skórka cytryn i pomarańczy | 50 g | Boil | 10 min |
| Spice | Suszona skórka cytrynowa | 30 g | Secondary | 5 day(s) |