

NEW POLAND IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3
Grain	Płatki pszeniczne	1 kg (12.5%)	60 %	3
Grain	Pilzneński	1 kg (12.5%)	81 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (6.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia	10 g	10 min	7.1 %
Whirlpool	Oktawia	80 g	40 min	7.1 %
Dry Hop	AMORA PRETA	50 g	6 day(s)	9 %
Dry Hop	VERMELHO	50 g	6 day(s)	9 %
Dry Hop	Oktawia	100 g	3 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's