

# 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	---