

kfik new ingland 2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (69.2%) | 81 % | 2.5 |
| Grain | Płatki owsiane | 2 kg (30.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Citra | 30 g | 60 min | 12.4 % |
| Whirlpool | Citra | 20 g | 15 min | 12.4 % |
| Whirlpool | Mosaic | 20 g | 15 min | 11.1 % |
| Whirlpool | Simcoe | 20 g | 15 min | 13.2 % |

Yeasts

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