

# Kveik Polish IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (86.6%)	80 %	5
Grain	Pszeniczny	0.4 kg (8.2%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Oktawia	20 g	20 min	7.1 %
Boil	Cascade PL	40 g	10 min	5.2 %
Dry Hop	Cascade PL	40 g	3 day(s)	5.2 %
Dry Hop	Chinook	40 g	3 day(s)	13 %
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11.5 g	Mangrove Jack's