

# 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)