

# 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 |