

# Imperial Tormodgarden IPA

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **109**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **35 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **53 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **60 C**, Time **1 min**
- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **3 min**

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **65.1C**
- Add grains
- Keep mash **1 min** at **60C**
- Keep mash **70 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	2.5 kg (41.6%)	82 %	4
Grain	Simpsons - Golden Promise	2.35 kg (39.1%)	81 %	4
Grain	Wheat, Torrified	0.55 kg (9.1%)	79 %	4
Grain	Platki owsiane	0.55 kg (9.1%)	85 %	3
Sugar	Cukier	0.063 kg (1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga Polish Hops	20 g	80 min	10 %
Boil	Sultana	10 g	30 min	13.9 %
Whirlpool	Kohatu	30 g	25 min	5.7 %
Whirlpool	Sultana	20 g	25 min	13.9 %
Whirlpool	Idaho 7	20 g	25 min	13.5 %
Whirlpool	El Dorado	35 g	25 min	11 %
Dry Hop	Citra	50 g	3 day(s)	13.7 %

Dry Hop	El Dorado	30 g	3 day(s)	11 %
Dry Hop	Idaho 7	30 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Tormodgarden	Ale	Slant	5 ml	Kveik

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	7 g	Mash	95 min

## Notes

- 10l Oaza  
15,2l przegotowana kranówka  
1FQ3NSK - Brewersfriend.com  
Ca - 88,2  
Mg - 12,8  
Na - 65,1  
Cl - 85,8  
SO4 - 198,1  
alk.rez - 40,8  
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