

Nordic England

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (51.3%)	80 %	5
Grain	Pszeniczny	1 kg (25.6%)	85 %	4
Grain	Płatki pszeniczne/jeczmiennie	0.5 kg (12.8%)	85 %	3
Grain	Płatki owsiane	0.4 kg (10.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	15 min	10 %
Whirlpool	Equinox	50 g	15 min	13.1 %
Dry Hop	Mosaic	30 g	1 day(s)	10 %
Dry Hop	Equinox	30 g	1 day(s)	13.1 %
Dry Hop	Mosaic	30 g	1 day(s)	10 %
Dry Hop	Equinox	30 g	1 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM