Tropical Fjord vol, 5 KVEIK IPA IX Warmiński KPD

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **44**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg *(62.5%)*	80 %	6
Grain	Briess - Wheat Malt, White	2 kg *(25%)*	80 %	5
Grain	Płatki owsiane	1 kg *(12.5%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	50 g	30 min	11.7 %
Whirlpool	Moutere	50 g	30 min	15.3 %
Dry Hop	Moutere	100 g	3 day(s)	15.3 %
Dry Hop	Idaho Gem	100 g	3 day(s)	13.7 %
Dry Hop	Idaho 7	100 g	3 day(s)	12.7 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.