Tormodgarden IPA_v4

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **56**
- SRM **8.3**
- Style **American Pale Ale**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg *(26.3%)*	82 %	4
Grain	Viking Munich Malt	4 kg *(70.2%)*	78 %	18
Grain	Melanoiden Malt	0.2 kg *(3.5%)*	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Boil	Chinook	20 g	30 min	13 %
Boil	Chinook	35 g	10 min	13 %
Boil	Chinook	45 g	1 min	13 %
Dry Hop	Książęcy	50 g	4 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Tormodgarden Kveik	Ale	Slant	150 ml	---

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