

# Nordic England

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- 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/jeczienne | 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         |