

## Tormodgarden IPA\_v2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **48**
- SRM **4.4**
- 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (86.5%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 0.5 kg (9.6%)  | 83 %  | 5   |
| Grain | Biscuit Malt        | 0.2 kg (3.8%)  | 79 %  | 45  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Magnat  | 20 g   | 60 min   | 11.2 %     |
| Boil    | Equinox | 15 g   | 30 min   | 13.1 %     |
| Boil    | Equinox | 15 g   | 10 min   | 13.1 %     |
| Boil    | Equinox | 20 g   | 1 min    | 13.1 %     |
| Dry Hop | Citra   | 50 g   | 4 day(s) | 12 %       |

### Yeasts

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