

# Kveik Tormogarden IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Płatki pszeniczne	1 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	31 g	1 min	13.2 %
Aroma (end of boil)	Cascade PL	50 g	1 min	5.2 %
Aroma (end of boil)	Simcoe	50 g	1 min	13.2 %
Dry Hop	Cascade PL	50 g	3 day(s)	5.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Tormogarden	Ale	Dry	5 g	---