

Nordic England

- 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 |