

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 | --- |