

Tropical Fjord vol, 5 KVEIK IPA IX Warmiński KPD

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **44**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg (62.5%)	80 %	6
Grain	Briess - Wheat Malt, White	2 kg (25%)	80 %	5
Grain	Płatki owsiane	1 kg (12.5%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	50 g	30 min	11.7 %
Whirlpool	Moutere	50 g	30 min	15.3 %
Dry Hop	Moutere	100 g	3 day(s)	15.3 %
Dry Hop	Idaho Gem	100 g	3 day(s)	13.7 %
Dry Hop	Idaho 7	100 g	3 day(s)	12.7 %

Notes

- Woda

Calcium: 76 mg/l
Magnesium: 0,97 mg/l
Sodium: 10,9 mg/l
Chloride: 18,9 mg/l
Sulfate: 31,7 mg/l
Alkalinity: 186 ppm as CaCO3

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

pH: 7,6

Dodatek

Sól Epsom 2.5 grama
Chlorek Wapnia 9 gram

Kwas mlekowy 80% 5ml do zacierania i 5 ml do wystadzania

Ca+2Mg+2Na+ Cl- SO4-2 HCO
142.37.6 10.9 136.258.066.155

Witamina C

3 gramy przy zlewaniu na cichą i 3 gramy przy zlewaniu na butelkowanie.

Chmienie na zimno 3 dni w 15 stopniach i 2 dni CC w 5.

Refermentacja

145 gramów cukru białego w 700 ml wody (syrop)

Ca: 119, Mg: 11, Na: 65, SO4: 113, Cl: 227, HCO3: 36
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