

# Nornes IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@Ale	3.4 kg (85%)	80 %	7
Grain	Platki owsiane Crisp	0.4 kg (10%)	61.2 %	7.4
Grain	BESTMALZ - Best Wheat Malt	0.2 kg (5%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga Polish Hops	5 g	60 min	10 %
Whirlpool	Simcoe	25 g	15 min	13.2 %
Whirlpool	Mosaic	20 g	15 min	12.6 %
Whirlpool	Danali	20 g	15 min	14.2 %
Dry Hop	Simcoe	30 g	3 day(s)	14.5 %
Dry Hop	Mosaic	30 g	3 day(s)	12.6 %
Dry Hop	Denali	20 g	3 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Nornes Kveik	Ale	Dry	1 g	Kveik

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2.5 g	Mash	80 min
Water Agent	Sól epsom	3 g	Mash	80 min
Water Agent	CaCl2	1.3 g	Mash	80 min

## Notes

- LBPXXXC, RO-8,6l, kranówka-10,6l  
Ca - 93,9  
Mg - 24,2  
Na - 59,9  
Cl - 92,7  
SO4 - 151,9  
rez.alk - 28,5  
*Sep 19, 2020, 9:28 AM*