

## Tormodgarden IPA\_v2

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- 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	---