

# Tormodgarden IPA\_v4

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **56**
- SRM **8.3**
- 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (26.3%) | 82 %  | 4   |
| Grain | Viking Munich Malt  | 4 kg (70.2%)   | 78 %  | 18  |
| Grain | Melanoiden Malt     | 0.2 kg (3.5%)  | 80 %  | 39  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Magnat   | 15 g   | 60 min   | 11.2 %     |
| Boil    | Chinook  | 20 g   | 30 min   | 13 %       |
| Boil    | Chinook  | 35 g   | 10 min   | 13 %       |
| Boil    | Chinook  | 45 g   | 1 min    | 13 %       |
| Dry Hop | Książęcy | 50 g   | 4 day(s) | 7 %        |

## Yeasts

| Name               | Type | Form  | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| Tormodgarden Kveik | Ale  | Slant | 150 ml | ---        |