

Tropical Fjord vol, 5 KVEIK IPA IX Warmiński KPD

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **44**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 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 **11.1 liter(s)** of **76C** water or to achieve **27.1 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 % |