

# Tropical Fjord vol, 5 KVEIK IPA IX Warمیński 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	Platki 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 %