

Tropical Fjord vol, 5 KVEIK IPA IX Warمیński KPD PK

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **64**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|------------|-------|-----|
| Grain | Pale Ale Best | 3 kg (60%) | 80 % | 6 |
| Grain | Weizenmalz Best | 1 kg (20%) | 82 % | 4 |
| Grain | Płatki owsiane | 1 kg (20%) | 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 % |