

[Kveik] Session Wheat IPA (Tormodgarden)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1.3 kg (50%)	85 %	5
Grain	Fawcett - Maris Otter	0.8 kg (30.8%)	80.3 %	6
Grain	Viking Pilsner malt	0.5 kg (19.2%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	10 g	20 min	11.8 %
Aroma (end of boil)	Nelson Sauvignon	30 g	5 min	11.8 %
Dry Hop	Nelson Sauvignon	40 g	4 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Tormodgarden	Ale	Slant	50 ml	---