

10. Tormodgarden Polish Kveik

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **78**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (32.3%)	80 %	7
Grain	Briess - Pilsen Malt	2.5 kg (40.3%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.8 kg (12.9%)	85 %	5
Grain	Oats, Malted	0.5 kg (8.1%)	80 %	2
Grain	Oats, Flaked	0.4 kg (6.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Marynka	20 g	60 min	10 %
Boil	lunga	25 g	20 min	11 %
Boil	Marynka	25 g	20 min	10 %
Aroma (end of boil)	lunga	100 g	0 min	11 %
Aroma (end of boil)	Centennial	50 g	0 min	10.5 %
Dry Hop	Zula	50 g	10 day(s)	9 %

Notes

- 23.08.2020 - no boil bo grzałka padła. zatarte w 90-95 C na 11-11,5 Brix
- 03.09.2020 - 50 g zula na zimno
- Sep 10, 2020, 8:16 AM