

Forest Kveik Black IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **105**
- SRM **35.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **65 C**, Time **130 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **130 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.52 kg (10.4%)	60 %	3
Grain	Briess - Chocolate Malt	0.2 kg (4%)	60 %	690
Grain	Briess - Black Malt	0.2 kg (4%)	55 %	985
Grain	Carafa II	0.1 kg (2%)	70 %	812
Grain	Pszeniczny	1 kg (19.9%)	85 %	4
Grain	Strzegom Pilzneński	3 kg (59.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	13.9 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	13.9 %
Whirlpool	Amarillo	100 g	1 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	120 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	6 g	Mash	180 min
Herb	Leśne pędy	50 g	Mash	15 min
Herb	Pędy sosny	100 g	Boil	5 min
Flavor	Skórka z pomarańczy	100 g	Boil	5 min
Z 3 pomarańczy. Gotowane na soku z nich aż do całkowitej redukcji.				
Water Agent	Łuska ryżowa	100 g	Mash	180 min