

# Kveik Black Ipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **60**
- SRM **24.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                   | Amount      | Yield | EBC  |
|-------|------------------------|-------------|-------|------|
| Grain | Pilzneński             | 1 kg (20%)  | 81 %  | 4    |
| Grain | Monachijski            | 2 kg (40%)  | 80 %  | 16   |
| Grain | Biscuit Malt           | 0.3 kg (6%) | 79 %  | 45   |
| Grain | Żytni                  | 1 kg (20%)  | 85 %  | 8    |
| Grain | Briess - Carapils Malt | 0.3 kg (6%) | 74 %  | 3    |
| Grain | Chocolate Malt (UK)    | 0.3 kg (6%) | 73 %  | 1000 |
| Grain | Jęczmień palony        | 0.1 kg (2%) | 55 %  | 985  |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Magnum   | 40 g   | 30 min   | 11.8 %     |
| Whirlpool | Citra    | 50 g   | 10 min   | 12 %       |
| Whirlpool | Amarillo | 50 g   | 10 min   | 9.5 %      |
| Dry Hop   | Citra    | 120 g  | 4 day(s) | 12 %       |
| Dry Hop   | Amarillo | 100 g  | 4 day(s) | 9.5 %      |

## Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Water Agent | gips              | 2 g    | Mash    | 60 min |
| Water Agent | sól morską        | 1.5 g  | Mash    | 60 min |
| Water Agent | kwask mlekowy     | 3 g    | Mash    | 60 min |
| Water Agent | kwask askorbinowy | 4 g    | Mash    | 60 min |