KVEIK BLACK DDH DIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **88**
- SRM **34.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(38.7%)*	80 %	5
Grain	Weyermann - Pilsner Malt	3 kg *(38.7%)*	81 %	5
Grain	Simpsons - Golden Naked Oats	0.5 kg *(6.5%)*	73 %	20
Grain	Viking Wheat Malt	0.5 kg *(6.5%)*	83 %	5
Grain	Weyermann - Carafa II Special	0.25 kg *(3.2%)*	70 %	837
Grain	Simpsons - Black Malt	0.25 kg *(3.2%)*	70 %	1084
Grain	Carafa III	0.25 kg *(3.2%)*	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Centennial	20 g	30 min	10.5 %
Boil	Sabro	20 g	30 min	15 %
Boil	Equinox	20 g	30 min	13.1 %
Boil	Simcoe	30 g	1 min	13.2 %
Boil	Centennial	30 g	1 min	10.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Boil	Sabro	30 g	1 min	15 %
Boil	Equinox	30 g	1 min	13.1 %
Aroma (end of boil)	HBC 472	50 g	0 min	9.3 %
Whirlpool	Equinox	20 g	10 min	13.1 %
Whirlpool	Sabro	20 g	10 min	15 %
Whirlpool	Centennial	20 g	10 min	10.5 %
Whirlpool	Simcoe	20 g	10 min	13.2 %
Dry Hop	Equinox	30 g	2 day(s)	13.1 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %
Dry Hop	HBC 472	50 g	2 day(s)	9.3 %
Dry Hop	Centennial	30 g	2 day(s)	10.5 %
Dry Hop	Sabro	30 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Voss Kveik	Ale	Slant	150 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Sól Epsom	1 g	Mash	60 min