

kveik black ipa

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **70**
- SRM **35.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- 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 **85 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **67 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 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	6 kg (78.9%)	80 %	5
Grain	Monachijski	0.5 kg (6.6%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (6.6%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.3%)	68 %	1200
Grain	Carafa III	0.2 kg (2.6%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Mosaic	25 g	10 min	10 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Simcoe	28 g	5 min	13.2 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	5 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	300 ml	---

Notes

- Słód carafa w 80 minucie zacierania.
Sep 5, 2018, 7:53 AM