

# BLACK FORES KVEIK IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **34.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **67 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (41.3%)	81 %	4
Grain	Viking Pale Ale malt	2.5 kg (31.3%)	80 %	5
Grain	Płatki owsiane	0.8 kg (10%)	85 %	3
Grain	Strzegom pszenica prażona	0.5 kg (6.3%)	70 %	1000
Grain	Weyermann Specjal B	0.2 kg (2.5%)	68 %	300
Grain	Strzegom Karmel 300	0.5 kg (6.3%)	70 %	299
Grain	Carafa III	0.2 kg (2.5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Citra	30 g	10 min	13 %
Dry Hop	Warrior	100 g	---	15.5 %
Dry Hop	Simcoe	100 g	5 day(s)	13.2 %

## Yeasts

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

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Igły świerku	150 g	Boil	10 min

### Notes

- Pszenica prażona na i carafa na 5 min zacierania  
*Jan 5, 2021, 8:09 PM*