

# 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