

# Kveik Black IPA Beer Cup 2022

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- Gravity **15 BLG**
- ABV ---
- IBU **62**
- SRM **27.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński             | 2.6 kg (69.3%) | 80 %  | 4    |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (6.7%) | 70 %  | 1024 |
| Grain | Płatki pszenne                  | 0.25 kg (6.7%) | 60 %  | 3    |
| Grain | Pszeniczny                      | 0.25 kg (6.7%) | 80 %  | 4    |
| Grain | Monachijski                     | 0.25 kg (6.7%) | 80 %  | 16   |
| Grain | Fawcett - Crystal               | 0.15 kg (4%)   | 70 %  | 160  |

## Hops

| Use for   | Name         | Amount | Time   | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil      | Marynka      | 30 g   | 60 min | 10.8 %     |
| Whirlpool | Vic Secret   | 50 g   | 1 min  | 18 %       |
| Whirlpool | Enigma (AUS) | 80 g   | 1 min  | 17 %       |