

# 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

| 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*