Black or White (Kwejk)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **70**
- SRM **23.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(70.2%)*	81 %	4
Adjunct	Weyermann - Carafa II	0.25 kg *(8.8%)*	70 %	837
Grain	Weyermann - Carapils	0.3 kg *(10.5%)*	78 %	4
Grain	Płatki owsiane	0.3 kg *(10.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	25 g	80 min	10 %
First Wort	Amarillo	10 g	80 min	7 %
Whirlpool	Iunga	14 g	1 min	10 %
Dry Hop	Oktawia	25 g	1 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	10 ml	FM