

# Black IPA\_Kveik

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **56**
- SRM **41.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (36.4%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Black (Patent) Malt	0.5 kg (9.1%)	55 %	1350
Grain	Strzegom Pilzneński	1 kg (18.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	9.5 %
Aroma (end of boil)	amarillo	30 g	10 min	8.9 %
Aroma (end of boil)	Simcoe	50 g	2 min	13.2 %
Aroma (end of boil)	Motueka	50 g	2 min	8 %
Dry Hop	Equinox	100 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM

## Notes

- Brzeczka nastawna 14  
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