

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 | lunga | 25 g | 80 min | 10 % |
| First Wort | Amarillo | 10 g | 80 min | 7 % |
| Whirlpool | lunga | 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 |