

# Kveik Black IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **22.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (52.4%)	80 %	5
Grain	Strzegom Pilzneński	1.8 kg (22%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (12.2%)	82 %	5
Grain	Weyermann - Carapils	0.1 kg (1.2%)	78 %	4
Grain	Weyermann - Carafa II	0.5 kg (6.1%)	70 %	837
Grain	Słód owsiany Fawcett	0.5 kg (6.1%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Citra	30 g	15 min	12 %
Boil	Simcoe	30 g	15 min	13.2 %

## Yeasts

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