

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

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| 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