

# Kveik Black IPA

- 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         |