

KVEIK BLACK IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **61**
- SRM **37.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	2 kg (51.3%)	80 %	6
Grain	Słód pilzneński Viking Malt (Strzegom)	1 kg (25.6%)	81 %	4
Grain	Słód pszeniczny Viking Malt (Strzegom)	0.5 kg (12.8%)	85 %	5
Grain	Słód karmelowy 150 - Viking Malt (Strzegom)	0.1 kg (2.6%)	74 %	150
Grain	Słód Carafa® Special Malt typ III Weyermann®	0.1 kg (2.6%)	70 %	1400
Grain	Słód Carafa® Special Malt typ III Weyermann®	0.2 kg (5.1%)	1 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	13.4 %
Boil	Mosaic	10 g	15 min	13.4 %
Whirlpool	Mosaic	40 g	20 min	13.4 %
Dry Hop	Mosaic	40 g	4 day(s)	13.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP521 Hornindal Kveik Ale	Ale	Liquid	40 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	5 min

Notes

- carafa special typ III 200 g w 74°C na mash out na ostatnie 2 minuty;
chmilenie na whirlpool/hopstand 20 minut od 80°C;
schłodzenie brzezki do temp. 22-23°C;
fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 22-37°C;
rozlew - poziom nasycenia 1,9-2,0
refermentacja - 10-14 dni

profil wody (ppm): Ca 100-150; Mg 20; SO4 200-400; Cl 50-100; Alk. całkow. 50-100; RA 0-50
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