

## bk ipa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **26.4**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	4 kg (68.4%)	79 %	4
Grain	Briess - Wheat Malt, White	1 kg (17.1%)	85 %	5
Grain	Oats, Flaked	0.5 kg (8.5%)	80 %	2
Grain	Carafa III	0.35 kg (6%)	70 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	25 min	10 %
Boil	eclipse	20 g	25 min	17 %
Whirlpool	Mosaic	20 g	15 min	10 %
Whirlpool	Eclipse	20 g	15 min	17 %
Dry Hop	Mosaic	10 g	4 day(s)	10 %
Dry Hop	Eclipse	10 g	4 day(s)	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	20 ml	Fermentum Mobile