

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
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