

# Kveik Black IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **25.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Rye, Flaked	0.25 kg (4.2%)	78.3 %	4
Grain	Weyermann - Dehusked Carafa III	0.25 kg (4.2%)	70 %	1024
Grain	Strzegom Karmel 300	0.25 kg (4.2%)	70 %	299
Grain	Weyermann - Chocolate Wheat	0.25 kg (4.2%)	74 %	788