

Crazy Kveik

- Gravity **14.5 BLG**
- ABV ---
- IBU **7**
- SRM **4.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **145 liter(s)**
- Trub loss **5 %**
- Size with trub loss **152.3 liter(s)**
- Boil time **240 min**
- Evaporation rate **23 %/h**
- Boil size **306.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **250 liter(s)**
- Total mash volume **300 liter(s)**

Steps

- Temp **60 C**, Time **180 min**

Mash step by step

- Heat up **250 liter(s)** of strike water to **64C**
- Add grains
- Keep mash **180 min** at **60C**
- Sparge using **106.2 liter(s)** of **76C** water or to achieve **306.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	50 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	250 g	180 min	4 %
Boil	Saaz (Czech Republic)	200 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	300 ml	---

Notes

- <http://www.garshol.priv.no/blog/291.html>
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