

# DoubleHopKveik

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński         | 4 kg (80%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10%) | 79 %  | 22  |
| Grain | Weyermann - Carapils        | 0.5 kg (10%) | 78 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | lunga   | 25 g   | 60 min   | 10 %       |
| Boil                | lunga   | 30 g   | 5 min    | 10 %       |
| Boil                | Motueka | 20 g   | 5 min    | 6.3 %      |
| Aroma (end of boil) | lunga   | 30 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Motueka | 30 g   | 0 min    | 6.3 %      |
| Dry Hop             | lunga   | 30 g   | 4 day(s) | 10 %       |
| Dry Hop             | Motueka | 50 g   | 4 day(s) | 6.3 %      |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| moss kveik ale yeast | Ale  | Slant | 200 ml | ---        |