

farmhouse kveik

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **8**
- Style **Saison**

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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Pale Ale 6,5 EBC Soufflet | 5.3 kg (96.4%) | 70 % | 7 |
| Grain | Karmel 200-400 EBC Viking Malt (Strzegom) | 0.2 kg (3.6%) | 70 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 3.21 % |
| Boil | Saaz (Czech Republic) | 25 g | 40 min | 3.21 % |
| Aroma (end of boil) | Lemondrop US | 17 g | 15 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 30 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | Jagody jałowca | 20 g | Mash | 60 min |

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|-------|----------------|------|------|--------|
| Spice | Jagody Jałowca | 25 g | Boil | 15 min |
|-------|----------------|------|------|--------|