

Kveik 1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 2.75 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Boil | Simcoe | 15 g | 5 min | 13.2 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Amarillo | 15 g | 0 min | 9.5 % |
| Dry Hop | Citra | 15 g | 4 day(s) | 12 % |
| Dry Hop | Simcoe | 15 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 15 ml | FM |

Notes

- Fermentacja w temp. otoczenia około 25-28 stopni przez co najmniej 10 dni.
Sep 4, 2018, 10:26 AM