

kveik porzeczkowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **4**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 35 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| kveik | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|------|
| Flavor | czarna porzeczka | 3000 g | Secondary | --- |
| Flavor | jeżyna | 500 g | Secondary | --- |