

Kveik Saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **8.4**
- 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 **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **30 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|-------------|-------|-----|
| Grain | CastleMalting - Pilsneński | 3 kg (60%) | 81 % | 3.5 |
| Grain | Owies niesłodowany | 0.4 kg (8%) | 75 % | 3 |
| Grain | Pszenica niesłodowana | 0.4 kg (8%) | 75 % | 3 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1 kg (20%) | 70 % | 40 |
| Grain | Castlemalting - Cara Clair | 0.1 kg (2%) | 78 % | 4 |
| Grain | Special B Castle | 0.1 kg (2%) | 70 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 30 g | 35 min | 4 % |
| Boil | Styrian Golding | 20 g | 20 min | 4 % |
| Aroma (end of boil) | Styrian Golding | 25 g | 10 min | 4 % |
| Aroma (end of boil) | Styrian Golding | 25 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 30 ml | FM |
| Wystarczy łyżka, żeby drożdże naprodukowały swoje estry. Więcej to estry nie będą wyczuwalne. | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|---|------------------------------|--------|---------|----------|
| Water Agent | Gips piwowarski | 1 g | Mash | 107 min |
| Od początku | | | | |
| Water Agent | Chlorek wapnia (roztwór 33%) | 2.3 g | Mash | 107 min |
| Przeliczona wartość w ml. Potrzebne jest 1g | | | | |
| Water Agent | Kwas fosforowy 75% | 1.5 g | Boil | 60 min |
| Normalnie użyłbym 2.5 ale kveiki obniżają pH znacząco niż inne drożdże (ALE, lager) | | | | |
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Flavor | Kolendra | 15 g | Boil | 2 min |
| Flavor | Rumianek (suszone kwiaty) | 5 g | Boil | 2 min |
| Flavor | Miód | 1000 g | Primary | 5 day(s) |
| Dodać po napowietrzeniu przed zadaniem drożdży | | | | |

Notes

- W temperaturze 55 dodać owies i pszenicę
Jun 24, 2020, 1:29 PM
- Woda 50% kranówka + 50% demineralizowana
Jul 13, 2020, 11:10 AM