

Kveik session Ale2 - klarestein

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **2.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **15 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **80C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (78.4%) | 80.5 % | 3 |
| Grain | Briess - Wheat Malt, White | 1.1 kg (21.6%) | 85 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Magnum | 10 g | 80 min | 13.5 % |
| Boil | Styrian Golding | 20 g | 15 min | 3.6 % |
| Boil | Styrian Golding | 20.5 g | 0 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|-----------|------------|
| FM53 Voss kveik | Ale | Liquid | 149.99 ml | FM |