

# Kveikowe

---

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **30**
- SRM **7.2**

## 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 **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **79C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (72.7%)	80 %	8
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (6.1%)	80 %	4
Grain	Słód owsiany castelmalting	0.5 kg (6.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.25 kg (3%)	79 %	16
Grain	BESTMALZ - Best Pilsen	1 kg (12.1%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	12.3 %
Boil	East Kent Goldings	15 g	20 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM