

Kweik

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **3.3**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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 **20 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **60 min** at **72C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|------------|-------|-----|
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |
| Grain | Pilznieński | 3 kg (60%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade PL | 40 g | 60 min | 5.5 % |
| Boil | Amarillo | 10 g | 20 min | 7.8 % |
| Boil | Amarillo | 20 g | 0 min | 7.8 % |
| Boil | Cascade PL | 10 g | 0 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 200 ml | FM |