

Letnie na Kveik

- Gravity **10 BLG**
- ABV ---
- IBU **17**
- SRM **7.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 1 kg (50%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 0.5 kg (25%) | 80 % | 5 |
| Grain | Weyermann - Carawheat | 0.25 kg (12.5%) | 77 % | 110 |
| Grain | Słód owsiany Fawcett | 0.25 kg (12.5%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 5 g | 50 min | 11 % |
| Aroma (end of boil) | lunga | 5 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 11.5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Skórka pomarańczy | 10 g | Boil | 10 min |
| Spice | Jagody jałowca | 10 g | Boil | 5 min |
| Spice | Liście mięty | 5 g | Boil | 5 min |