

Saison na Kveik

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **8.5**
- 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 **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 1 kg (47.6%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 0.6 kg (28.6%) | 80 % | 5 |
| Grain | Weyermann - Carawheat | 0.25 kg (11.9%) | 77 % | 140 |
| Grain | Słód owsiany Castlemalting | 0.25 kg (11.9%) | 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 | 7 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 |