

# Voss Kveik Trzeci

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **9.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Munich I	4 kg (64%)	82 %	14
Grain	Platki jęczmienne	0.4 kg (6.4%)	85 %	3
Grain	Simpsons - Aromatic Malt	1 kg (16%)	82.5 %	49
Grain	Simpsons - Wheat Malt	0.6 kg (9.6%)	85 %	4
Grain	Abbey Malt Weyermann	0.25 kg (4%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	60 min	12.2 %
Aroma (end of boil)	Chinook	25 g	10 min	12.4 %
Whirlpool	Palisade	30 g	0 min	8.7 %
Dry Hop	Palisade	40 g	2 day(s)	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min