Owocowy kveik II

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **4.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(58.8%)*	81 %	4
Grain	Pszeniczny	1.5 kg *(22.1%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(7.4%)*	60 %	3
Grain	Monachijski	0.5 kg *(7.4%)*	80 %	16
Grain	Weyermann - Acidulated Malt	0.3 kg *(4.4%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Whirlpool	Citra	35 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP4050	Ale	Liquid	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Herb	cynamon	15 g	Boil	5 min
Flavor	laktoza	0.5 g	Boil	1 min