

## mosaic citra kveik voss

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **3.5**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Citra  | 15 g   | 30 min   | 12 %       |
| Boil                | Mosaic | 15 g   | 30 min   | 10 %       |
| Aroma (end of boil) | Citra  | 15 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Mosaic | 15 g   | 5 min    | 10 %       |
| Dry Hop             | Citra  | 40 g   | 4 day(s) | 12 %       |
| Whirlpool           | Mosaic | 40 g   | 4 min    | 10 %       |

### Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 50 ml  | FM         |

### Notes

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*Apr 15, 2018, 7:39 PM*