Kweik

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **3.3**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **60 min** at **72C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg *(40%)*	85 %	4
Grain	Pilzneński	3 kg *(60%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	40 g	60 min	5.5 %
Boil	Amarillo	10 g	20 min	7.8 %
Boil	Amarillo	20 g	0 min	7.8 %
Boil	Cascade PL	10 g	0 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	FM