Letnie na Kveik

- Gravity **10 BLG**
- ABV **---**
- IBU **17**
- SRM **7.4**
- 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 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg *(50%)*	82 %	4
Grain	Viking Pale Ale malt	0.5 kg *(25%)*	80 %	5
Grain	Weyermann - Carawheat	0.25 kg *(12.5%)*	77 %	110
Grain	Słód owsiany Fawcett	0.25 kg *(12.5%)*	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	5 g	50 min	11 %
Aroma (end of boil)	Iunga	5 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11.5 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

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