

Kveik smash

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **74C**
- Sparge using **43.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Frutopia	10 kg (100%)	82 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	45 g	10 min	14 %
Boil	citra	45 g	5 min	14 %
Whirlpool	Citra	90 g	20 min	14 %
Dry Hop	Citra	120 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveiki	Ale	Dry	7 g	?
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Notes

- stozke 25 litrow z morelami na kwasa jakies 2-3 kg na docelowe 19 litrow gotowego piwa
duzy stozke z chmielem na zimno na bombe
jeden keg na szybko?

docelowo 24 litry w duzym
15 w malej fermzilli
14 w kegu z krotka rurka

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

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