

8. Tormordgarden Polish Kveik

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **73**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (30.5%)	81 %	4
Grain	Briess - Carapils Malt	0.5 kg (7.6%)	74 %	3
Grain	Briess - Rye Malt	0.7 kg (10.7%)	80 %	7
Grain	Pszeniczny	1 kg (15.3%)	85 %	4
Grain	Briess - Pale Ale Malt	1 kg (15.3%)	80 %	7
Grain	Oats, Flaked	1 kg (15.3%)	60 %	2
Grain	Rye, Flaked	0.35 kg (5.3%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	lunga	20 g	60 min	10 %
Boil	Marynka	20 g	20 min	10 %
Boil	lunga	30 g	20 min	10 %
Aroma (end of boil)	Książęcy	100 g	0 min	7.3 %
Dry Hop	ZULA	50 g	5 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Liquid	100 ml	FM
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Notes

- 02.08.2020 - zatarte na 13,5-14 Brix. Dodano gęstwą tormodgarden kveik
- 03.08.2020 - start fermentacji
- 10.08.2020 - 50 g ZULA - na zimno
- Aug 4, 2020, 8:51 AM*