

#9 Red Hoodveik

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **40**
- SRM **29.1**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (70.6%)	80 %	5
Grain	Weyermann - Carared	0.5 kg (11.8%)	75 %	45
Grain	Jęczmień palony	0.25 kg (5.9%)	55 %	985
Grain	Weyermann - Carawheat	0.5 kg (11.8%)	77 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	50 min	13 %
Aroma (end of boil)	Chinook	30 g	1 min	13 %
Dry Hop	Zula	40 g	3 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	1 g	Boil	5 min
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Notes

- Jęczmień palony dodać przed wyładzaniem.

Whirlfloc (pół tabletki) dodać na 5 minut przed końcem gotowania.

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