

coś na kveikach

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 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 **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

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

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10 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	2.9 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	14 g	45 min	13.5 %
Aroma (end of boil)	Cascade	10 g	0 min	7.7 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	20 ml	FM