

Dobry piwosz Kveik

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **10.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (35.7%)	85 %	7
Grain	Weyermann Munich I	2.5 kg (35.7%)	76 %	15
Grain	Viking Red Malt	0.5 kg (7.1%)	80 %	80
Grain	Simpsons - Aromatic Malt	0.75 kg (10.7%)	82.5 %	49
Grain	Simpsons - Vienna	0.75 kg (10.7%)	78 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	25 g	60 min	12.2 %
Boil	Palisade	30 g	10 min	8.7 %
Whirlpool	Palisade	30 g	10 min	8.7 %
Dry Hop	Amarillo	60 g	2 day(s)	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	---

Extras

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

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min

Notes

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