

# Eksperyment na kveikach

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **25.7**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (69%)	81 %	6
Grain	Abbey Castle	0.3 kg (10.3%)	80 %	45
Grain	Biscuit Malt	0.2 kg (6.9%)	79 %	45
Grain	Jęczmień palony	0.2 kg (6.9%)	10 %	985
Grain	Weyermann - Carapils	0.2 kg (6.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	lunga	5 g	30 min	11 %
Boil	Lublin (Lubelski)	15 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand voss kveik	Ale	Dry	11 g	---