

KVEIK #1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (50%) | 85 % | 4 |
| Grain | Pilzneński | 2.5 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|-------|------------|
| Aroma (end of boil) | Citra | 60 g | 5 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 5 ml | FM |