

## Kveik 2

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **46**
- SRM **25.5**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **72 %**
- 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 **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.25 kg (76.5%)	81 %	4
Grain	Brown Malt (British Chocolate)	0.25 kg (5.9%)	70 %	128
Grain	Weyermann - Carapils	0.25 kg (5.9%)	78 %	4
Grain	Biscuit Malt	0.25 kg (5.9%)	79 %	45
Grain	Briess - Dark Chocolate Malt	0.25 kg (5.9%)	60 %	827

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Citra	10 g	5 min	12 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Dry Hop	Citra	15 g	4 day(s)	12 %

Dry Hop	Columbus/Tomahawk/Zeus	20 g	4 day(s)	15.5 %
Dry Hop	Amarillo	15 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	15 ml	FM

## Notes

- Fermentacja w 25-28 stopni gęstwą 1 pokolenie  
*Sep 6, 2018, 10:49 AM*