

Kveik #2

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **37**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **15 min**
- Evaporation rate **15 %/h**
- Boil size **21.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6 kg (85.7%)	81 %	6
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Oktawia	100 g	5 min	9.2 %
Aroma (end of boil)	Sybilla	100 g	5 min	4.1 %
Whirlpool	Lublin (Lubelski)	100 g	20 min	3.2 %
Dry Hop	Vic Secret	100 g	2 day(s)	16.3 %

Takie bardziej "na ciepło" było bo w okolicach 24-25 stopni

Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kvek	Ale	Slant	5 ml	House culture