

Kveik na lato

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (86.5%)	80 %	4
Grain	Płatki owsiane	0.25 kg (4.8%)	85 %	3
Grain	Karmelowy żytni Strzegom	0.2 kg (3.8%)	75 %	150
Grain	Dekstrynowy viking	0.25 kg (4.8%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	20 g	60 min	10 %
Boil	Simcoe	30 g	10 min	13.2 %
Aroma (end of boil)	Chinook	30 g	0 min	10 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM