

Kveik Summer Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter Low Colour | 3 kg (52.7%) | 81 % | 6 |
| Grain | Viking Malt - Pilzneński | 1 kg (17.6%) | 82 % | 4 |
| Grain | BestMalz - Pilzneński | 0.69 kg (12.1%) | 81 % | 4 |
| Grain | CastleMalting - Monachijski | 0.8 kg (14.1%) | 80 % | 15 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (3.5%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Ahtanum | 25 g | 60 min | 3.4 % |
| Boil | Ahtanum | 25 g | 40 min | 3.4 % |
| Aroma (end of boil) | Ahtanum | 50 g | 15 min | 3.4 % |
| Dry Hop | Cascade PL | 22 g | 2 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 100 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|---|--------------|--------|----------|--------|
| Water Agent | Sól Epsom | 2 g | Mash | 75 min |
| Potrzebna ilość to 2g ale to już jest wyliczone dla roztworu w ml | | | | |
| Water Agent | Kwas mlekowy | 3 g | Mash | 60 min |
| Water Agent | Kwas mlekowy | 6 g | Boil | 75 min |
| Fining | WHIRLFLOC | 1.25 g | Boil | 5 min |
| Water Agent | Witamina C | 4 g | Bottling | --- |

Notes

- Cel profilu wody (dla special bitter). pH 5.4, alkaliczność rezydualna 20, przewaga siarczanów co wzmocni chmiel.

W moim przypadku to 50% kranówka + 50% woda zdemineralizowana + sole + kwas do zacierania i kwas do wysładzania

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