

Kveik53, pierwszy raz

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **12.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.2 kg (78.6%)	82 %	4
Grain	Karmelowy żytni Strzegom	0.3 kg (10.7%)	75 %	150
Grain	Karmelowy Czerwony	0.3 kg (10.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chinook pl	15 g	60 min	8.5 %
Boil	Cascade PL	10 g	5 min	5.2 %
Aroma (end of boil)	Cascade PL	10 g	1 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM