

KveikX

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	10 %
Aroma (end of boil)	Premiant	30 g	0 min	6.1 %
Dry Hop	Premiant	50 g	4 day(s)	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik	Ale	Slant	200 ml	---