

## Rozruch Kveik

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **94**
- SRM **3.5**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (24.4%)	79 %	6
Grain	golden ale strzegom	0.5 kg (12.2%)	80 %	16
Adjunct	Płatki owsiane	0.3 kg (7.3%)	85 %	3
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (36.6%)	80 %	---
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (12.2%)	80 %	4
Adjunct	Pszenica niesłodowana	0.3 kg (7.3%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	37 g	60 min	19 %
Whirlpool	Palisade	20 g	10 min	7.5 %
Aroma (end of boil)	Palisade	30 g	5 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	20 ml	FM