

# Topaz Vienna Kveik

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount          | Yield  | EBC |
|-------|------------------------------|-----------------|--------|-----|
| Grain | Bindewald Vienna             | 4.5 kg (71%)    | 80 %   | 8   |
| Grain | Simpsons Wheat malt          | 0.25 kg (3.9%)  | 80 %   | 4   |
| Grain | Simpsons - Aromatic Malt     | 0.5 kg (7.9%)   | 82.5 % | 49  |
| Grain | Weyermann - Melanoiden Malt  | 0.5 kg (7.9%)   | 81 %   | 53  |
| Grain | Simpsons - Golden Naked Oats | 0.25 kg (3.9%)  | 73 %   | 20  |
| Grain | Carared                      | 0.337 kg (5.3%) | 75 %   | 40  |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Topaz                  | 20 g   | 40 min   | 15.5 %     |
| Boil      | Equinox                | 15 g   | 20 min   | 13.1 %     |
| Whirlpool | Cascade                | 25 g   | 20 min   | 9 %        |
| Dry Hop   | Aromat chmielowy Citra | 2 g    | 1 day(s) | 1 %        |

## Yeasts

| <b>Name</b>     | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------|-------------|-------------|---------------|-------------------|
| FM53 Voss kveik | Ale         | Slant       | 100 ml        | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Fining      | Irish Moss  | 5 g           | Boil           | 15 min      |