

#0 FRENCH KVEIK IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **69**
- SRM **4.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński zero Viking Malt (Strzegom)	5 kg (84%)	--- %	4
Grain	Słód pszeniczny Viking Malt (Strzegom)	0.5 kg (8.4%)	--- %	5
Grain	Słód monachijski typ II Viking Malt (Strzegom)	0.3 kg (5%)	--- %	22
Grain	Słód zakwaszający Weyermann®	0.15 kg (2.5%)	--- %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11.5 %
Boil	lunga	20 g	15 min	11.5 %
Boil	Mistral	20 g	15 min	5.3 %
Boil	Eliksir	20 g	15 min	5 %
Whirlpool	Mistral	50 g	20 min	5.3 %
Whirlpool	Eliksir	50 g	15 min	5 %
Dry Hop	Mistral	30 g	4 day(s)	5.3 %

Dry Hop	Eliksir	30 g	2 day(s)	5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile - FM53 Voss kveik	Ale	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	5 min

Notes

- chmienie na whirlpool/hopstand 20 minut od 95°C, 15 minut od 85°C;
schłodzenie brzeczki do temp. 22-23°C;
fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 22-40°C;
rozlew - poziom nasycenia 1,9-2,0 vol.;
refermentacja - 14-21 dni

profil wody (ppm): Ca 100-150; Mg 10; SO4 200-400; Cl 50-100; Alk. całkow. 0-50; RA -100-0
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