

Eksperyment na kveikach

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **24.1**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (63.5%)	81 %	6
Grain	Abbey Castle	0.3 kg (9.5%)	80 %	45
Grain	Słód pszeniczny Bestmalz	0.25 kg (7.9%)	82 %	5
Grain	Biscuit Malt	0.2 kg (6.3%)	79 %	45
Grain	Jęczmień palony	0.2 kg (6.3%)	10 %	985
Grain	Weyermann - Carapils	0.2 kg (6.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	lunga	5 g	30 min	11 %
Boil	Lublin (Lubelski)	15 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand voss kveik	Ale	Dry	11 g	---