

# farmhouse kveik

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 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 **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale 6,5 EBC Soufflet	5.3 kg (96.4%)	70 %	7
Grain	Karmel 200-400 EBC Viking Malt (Strzegom)	0.2 kg (3.6%)	70 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	3.21 %
Boil	Saaz (Czech Republic)	25 g	40 min	3.21 %
Aroma (end of boil)	Lemondrop US	17 g	15 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Spice	Jagody jałowca	20 g	Mash	60 min

Spice	Jagody Jałowca	25 g	Boil	15 min
-------	----------------	------	------	--------