

Inspired by Voss Kveik Rugøl

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **10.1**
- Style **Specialty Beer**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (72.7%) | 80 % | 4 |
| Grain | Żytmi | 1 kg (18.2%) | 85 % | 8 |
| Grain | Special B Castle | 0.25 kg (4.5%) | 70 % | 350 |
| Sugar | Cukier trzcinowy | 0.25 kg (4.5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 12.9 % |
| Boil | Magnum | 5 g | 60 min | 11.7 % |
| Boil | Cascade PL | 20 g | 15 min | 5.2 % |
| Boil | Cascade PL | 20 g | 10 min | 5.2 % |
| Boil | Cascade PL | 20 g | 5 min | 5.2 % |
| Aroma (end of boil) | Cascade PL | 40 g | 0 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 1000 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------|-------|------|--------|
| Fining | Whirlflock | 0.5 g | Boil | 10 min |
|--------|------------|-------|------|--------|