

# Kveik 1

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 2.75 kg (100%) | 81 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | lunga    | 10 g   | 60 min   | 11 %       |
| Boil                | Citra    | 10 g   | 5 min    | 12 %       |
| Boil                | Simcoe   | 15 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | Citra    | 20 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Amarillo | 15 g   | 0 min    | 9.5 %      |
| Dry Hop             | Citra    | 15 g   | 4 day(s) | 12 %       |
| Dry Hop             | Simcoe   | 15 g   | 4 day(s) | 13.2 %     |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 15 ml  | FM         |

## Notes

- Fermentacja w temp. otoczenia około 25-28 stopni przez co najmniej 10 dni.  
*Sep 4, 2018, 10:26 AM*