

## KVEIK #1

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (50%)	85 %	4
Grain	Pilznieński	2.5 kg (50%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	60 g	5 min	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	5 ml	FM