

# Kveik

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **6**
- SRM **4.4**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **7 %**
- Size with trub loss **35.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **45.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **67 C**, Time **60 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **69C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **45.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	50 g	180 min	4 %
Boil	Saaz (Czech Republic)	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Kveik	Ale	Liquid	1000 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Herb	Gaęzie jałowca	500 g	Mash	120 min
Spice	Jagody jałowca	10 g	Mash	120 min
Finings	Mech irlandzki	10 g	Boil	15 min

## Notes

- <http://www.garshol.priv.no/blog/291.html>  
*Jul 1, 2017, 11:45 AM*