

# Kveik Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **11 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.1 liter(s)**

## Mash information

- Mash efficiency **49 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3 kg (68.2%)	80.5 %	2.5
Grain	Płatki pszeniczne	1 kg (22.7%)	60 %	3
Grain	Płatki owsiane	0.4 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wai-iti	50 g	15 min	2.7 %
Aroma (end of boil)	Wai-iti	50 g	0 min	2.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	40 ml	Fermentum Mobile