

Kveik Blonde

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **5.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.5 kg (45%)	81 %	6
Grain	Pilzneński	1.75 kg (31.5%)	81 %	4
Grain	Monachijski	0.6 kg (10.8%)	80 %	16
Grain	Płatki owsiane	0.4 kg (7.2%)	85 %	3
Grain	Abbey Castle	0.1 kg (1.8%)	80 %	45
Grain	Słód owsiany Fawcett	0.1 kg (1.8%)	61 %	5
Grain	Weyermann - Carapils	0.1 kg (1.8%)	78 %	4