

Kveik fruit ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **4.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

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

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 3.7 kg (78.7%) | 80.5 % | 2 |
| Grain | Carahell | 0.5 kg (10.6%) | 77 % | 26 |
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Cascade | 30 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 1000 ml | FM |
| Starter | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|-----------|
| Flavor | wiśnie | 1500 g | Secondary | 10 day(s) |

Notes

- Brzeczka przed gotowaniem 12,5 Blg
Brzeczka nastawna 14,2 Blg

Apr 29, 2018, 1:24 PM