

# KVEIK FRUIT

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.5 kg (52.1%)	81 %	3
Grain	Pilzneński	1.3 kg (27.1%)	81 %	4
Grain	Pszeniczny	0.6 kg (12.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	150 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Owoce	1000 g	Secondary	7 day(s)