

Kveik na lato

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (86.5%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (4.8%) | 85 % | 3 |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (3.8%) | 75 % | 150 |
| Grain | Dekstrynowy viking | 0.25 kg (4.8%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort | Chinook | 20 g | 60 min | 10 % |
| Boil | Simcoe | 30 g | 10 min | 13.2 % |
| Aroma (end of boil) | Chinook | 30 g | 0 min | 10 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 13.2 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 50 ml | FM |