

# Kveik Saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **8.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **55 C**, Time **30 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount      | Yield | EBC |
|----------------|---------------------------------|-------------|-------|-----|
| Grain          | CastleMalting - Pilsneński      | 3 kg (60%)  | 81 %  | 3.5 |
| Grain          | Owies niesłodowany              | 0.4 kg (8%) | 75 %  | 3   |
| Grain          | Pszenica niesłodowana           | 0.4 kg (8%) | 75 %  | 3   |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1 kg (20%)  | 70 %  | 40  |
| Grain          | Castlemalting - Cara Clair      | 0.1 kg (2%) | 78 %  | 4   |
| Grain          | Special B Castle                | 0.1 kg (2%) | 70 %  | 350 |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Styrian Golding | 30 g   | 35 min | 4 %        |
| Boil                | Styrian Golding | 20 g   | 20 min | 4 %        |
| Aroma (end of boil) | Styrian Golding | 25 g   | 10 min | 4 %        |
| Aroma (end of boil) | Styrian Golding | 25 g   | 5 min  | 4 %        |

## Yeasts

| Name                                                                                          | Type | Form   | Amount | Laboratory |
|-----------------------------------------------------------------------------------------------|------|--------|--------|------------|
| FM53 Voss kveik                                                                               | Ale  | Liquid | 30 ml  | FM         |
| Wystarczy łyżka, żeby drożdże naprodukowały swoje estry. Więcej to estry nie będą wyczuwalne. |      |        |        |            |

## Extras

| Type                                                                                | Name                         | Amount | Use for | Time     |
|-------------------------------------------------------------------------------------|------------------------------|--------|---------|----------|
| Water Agent                                                                         | Gips piwowarski              | 1 g    | Mash    | 107 min  |
| Od początku                                                                         |                              |        |         |          |
| Water Agent                                                                         | Chlorek wapnia (roztwór 33%) | 2.3 g  | Mash    | 107 min  |
| Przeliczona wartość w ml. Potrzebne jest 1g                                         |                              |        |         |          |
| Water Agent                                                                         | Kwas fosforowy 75%           | 1.5 g  | Boil    | 60 min   |
| Normalnie użyłbym 2.5 ale kveiki obniżają pH znacząco niż inne drożdże (ALE, lager) |                              |        |         |          |
| Fining                                                                              | Mech irlandzki               | 5 g    | Boil    | 15 min   |
| Flavor                                                                              | Kolendra                     | 15 g   | Boil    | 2 min    |
| Flavor                                                                              | Rumianek (suszone kwiaty)    | 5 g    | Boil    | 2 min    |
| Flavor                                                                              | Miód                         | 1000 g | Primary | 5 day(s) |
| Dodać po napowietrzeniu przed zadaniem drożdży                                      |                              |        |         |          |

## Notes

- W temperaturze 55 dodać owies i pszenicę  
*Jun 24, 2020, 1:29 PM*
- Woda 50% kranówka + 50% demineralizowana  
*Jul 13, 2020, 11:10 AM*