

Kveik Saison

- Gravity **15.4 BLG**
- ABV ---
- IBU **21**
- SRM **6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (78.4%) | --- % | 4 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (11.8%) | --- % | 16 |
| Grain | Strzegom pszeniczny | 0.5 kg (9.8%) | --- % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 25 g | 60 min | 6 % |
| Aroma (end of boil) | Cascade | 25 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|--------|--------|------------|
| FM53 Kveik | Ale | Liquid | 50 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 5 min |