

Kveik session Ale2 - klarestein

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **2.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **15 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **80C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (78.4%)	80.5 %	3
Grain	Briess - Wheat Malt, White	1.1 kg (21.6%)	85 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	80 min	13.5 %
Boil	Styrian Golding	20 g	15 min	3.6 %
Boil	Styrian Golding	20.5 g	0 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	149.99 ml	FM