

Kveik Smoked Barleywine

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **58**
- SRM **24.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **70 C**, Time **90 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (71.4%)	80 %	7
Grain	Słód Wędzony Steinbach	1 kg (17.9%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3.6%)	75 %	20
Grain	Special B Malt	0.3 kg (5.4%)	65.2 %	315
Grain	Carafa III	0.1 kg (1.8%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Polaris	50 g	3 day(s)	19 %
Boil	Polaris	25 g	30 min	19 %
Boil	Polaris	25 g	5 min	19 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM