

# Kveikowe

- Gravity **14.3 BLG**
- ABV ---
- IBU **30**
- SRM **9.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (81.8%)	80 %	4
Grain	Płatki pszeniczne	0.6 kg (7.5%)	85 %	4
Grain	SWAEN Melany	0.85 kg (10.7%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	25 g	60 min	11.6 %
Aroma (end of boil)	Sybilla	50 g	20 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	40 ml	15L
WLP510 - Belgian Bastogne Ale Yeast	Ale	Slant	40 ml	15L

## Extras

Type	Name	Amount	Use for	Time
Flavor	Miod	30 g	Boil	10 min

## Notes

- 1/2 Bez miodu poszło na Kveika,  
1/2 Belgijskie na koniec z miodem  
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