

KveikSzyszka2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Slant	300 ml	---