

KveikX

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.8**

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 **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- 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 | 4 kg (72.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.2%) | 79 % | 22 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 35 g | 60 min | 10 % |
| Aroma (end of boil) | Premiant | 30 g | 0 min | 6.1 % |
| Dry Hop | Premiant | 50 g | 4 day(s) | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Voss Kveik | Ale | Slant | 200 ml | --- |