

mosaic citra kveik voss

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12 %
Boil	Mosaic	15 g	30 min	10 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Whirlpool	Mosaic	40 g	4 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM

Notes

- hopstand 80 stopni po 20 gr chmielu
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