

voss kweik

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **68**
- SRM **10.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.2 kg (75.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9%) | 85 % | 4 |
| Grain | Weyermann Caramunich 3 | 0.12 kg (2.2%) | 76 % | 150 |
| Grain | Caraaroma | 0.25 kg (4.5%) | 78 % | 400 |
| Grain | Viking Pale Ale malt | 0.5 kg (9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Citra | 20 g | 50 min | 12 % |
| Boil | sobro | 25 g | 20 min | 15 % |
| Boil | Vic Secret | 30 g | 10 min | 16.3 % |
| Boil | sabro | 30 g | 5 min | 15 % |

Yeasts

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