

Kveik z wysłodzin quada

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **9**
- SRM **5.8**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.9 liter(s)**

Steps

- Temp **64 C**, Time **120 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **120 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Hook Head Irish Pilsner	2.2 kg (86.6%)	80.5 %	3
Grain	Bestmalz - Cara Aroma Amber	0.17 kg (6.7%)	75 %	75
Grain	BESTMALZ - Best Wheat Malt	0.11 kg (4.3%)	82 %	4
Grain	bestmalz - best Cara munich type II	0.06 kg (2.4%)	75 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	15 g	50 min	3.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	550 ml	FM