

#58 Smokey Kveik

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **4.2**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **65 C**, Time **50 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (53.8%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	1.6 kg (43%)	80 %	3
Grain	Weyermann - Carapils	0.12 kg (3.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	25 g	30 min	8 %
Boil	Hallertau Blanc	25 g	5 min	11 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Pożywka (płatki d. + cynk)	1 g	Boil	5 min
Other	0,3 tabsa whirlfloc	1 g	Boil	5 min

Notes

- Drożdże - gęstwa, pół małego słoiczka po koncentracji pomidorowym
Warzenie 9 IV 20
36h od zadania drożdży: 77%
11 IV 20, 11:00 - 3,1 blg po korekcie z refrakto
Apr 9, 2020, 2:14 PM