

#72 Passion to Kveik

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (61.7%)	80 %	5
Grain	Pszeniczny	1.3 kg (27.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	Fermentum Mobile

Notes

- 15.05.21 - cicha fermentacja, dodana pulpa z marakui - 1,5 kg na 15 l piwa
100 g pulpy zawiera 30 g węglowodanów, w tym 20 g cukrów

wersja bez pulpy - odfermentowanie ok. 87%.

Wersja z pulpą:

10 l piwa 12,4 blg + 1 l pulpy 30 blg - średnia 14 blg

odfermentowanie powinno wyjść w okolicach 90%

odczytano:

próbka z jednego fermentora - 92%

próbka z drugiego - 90%

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