

earth kveik ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **6.1**
- Style **Saison**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.9%)	80 %	5
Grain	Viking Munich Malt	2 kg (31.3%)	78 %	18
Grain	Viking Wheat Malt	1 kg (15.6%)	83 %	5
Grain	Oats, Flaked	0.4 kg (6.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Warrior Queen	20 g	15 min	6.3 %
Aroma (end of boil)	Pilgrim	20 g	15 min	10.3 %
Dry Hop	Warrior Queen	30 g	3 day(s)	6.3 %
Dry Hop	Pilgrim	30 g	3 day(s)	10.3 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min