

HIBISCUS & HONEY KVEIK RYE ALE

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **41**
- SRM **13.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg (58.8%)	81 %	5
Grain	Weyermann - Pale Rye Malt	2 kg (23.5%)	75 %	7
Grain	Simpsons - Red Rye Crystal	0.5 kg (5.9%)	65 %	270
Liquid Extract	Miód Lipowy	1 kg (11.8%)	70 %	5

Upłynniony i zapodany na ostatnie 5 minut gotowania

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	5 %
Boil	Cascade	50 g	40 min	8 %
Whirlpool	Cascade	50 g	0 min	8 %

Hopstand w 75-78C przez 30min

Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik	Ale	Slant	100 ml	House culture

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	250 g	Mash	10 min
przy wygrzewie dodane 250g wymoczonej w ciepłej wodzie łuski ryżowej				
Herb	Hibiskus	100 g	Boil	15 min
Gotowane w spiderze				
Flavor	Miód lipowy	1000 g	Boil	5 min
Upłynniony i zapodany na ostatnie 5 minut gotowania				