

# Kveik

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **6**
- SRM **4.4**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **7 %**
- Size with trub loss **35.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **45.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **67 C**, Time **60 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **69C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **45.9 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 10 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name                  | Amount | Time    | Alpha acid |
|---------|-----------------------|--------|---------|------------|
| Mash    | Saaz (Czech Republic) | 50 g   | 180 min | 4 %        |
| Boil    | Saaz (Czech Republic) | 50 g   | 15 min  | 4 %        |

## Yeasts

| Name       | Type | Form   | Amount  | Laboratory |
|------------|------|--------|---------|------------|
| FM53 Kveik | Ale  | Liquid | 1000 ml | FM         |

## Extras

| Type    | Name            | Amount | Use for | Time    |
|---------|-----------------|--------|---------|---------|
| Herb    | Gałęzie jałowca | 500 g  | Mash    | 120 min |
| Spice   | Jagody jałowca  | 10 g   | Mash    | 120 min |
| Finings | Mech irlandzki  | 10 g   | Boil    | 15 min  |

## Notes

- <http://www.garshol.priv.no/blog/291.html>  
*Jul 1, 2017, 11:45 AM*