

Kveik BW

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **50**
- SRM **15.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **57.8C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (54.1%)	82 %	4
Grain	Viking Munich Malt	1 kg (13.5%)	78 %	18
Grain	Viking Wheat Malt	0.5 kg (6.8%)	83 %	5
Grain	Melanoiden Malt	0.3 kg (4.1%)	80 %	39
Grain	Abbey Castle	0.4 kg (5.4%)	80 %	45
Grain	Special B Malt	0.2 kg (2.7%)	65.2 %	315
Grain	enzymatyczny	0.2 kg (2.7%)	80 %	5
Grain	Płatki owsiane	0.8 kg (10.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling Cross	30 g	60 min	5 %
Boil	lunga	20 g	60 min	9.5 %
Boil	Pilgrim	30 g	15 min	8.1 %
Boil	Fusion UK	30 g	5 min	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM