

KVEIK SESSION IPA KSIĄŻĘCY

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **3.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Słód Pilzneński Viking Malt (Strzegom) | 4 kg (81.6%) | --- % | 4 |
| Grain | Słód Pszeniczny Viking Malt (Strzegom) | 0.5 kg (10.2%) | --- % | 5 |
| Grain | Słód Carapils® Weyermann® | 0.3 kg (6.1%) | --- % | 4 |
| Grain | Słód Zakwaszający Weyermann | 0.1 kg (2%) | --- % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Książęcy | 10 g | 60 min | 7.3 % |
| Boil | Książęcy | 50 g | 20 min | 7.3 % |
| Whirlpool | Książęcy | 40 g | 20 min | 7.3 % |
| Dry Hop | Książęcy | 100 g | 4 day(s) | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------------|-----|--------|-------|------------------|
| Fermentum Mobile - FM53 Voss Kveik | Ale | Liquid | 40 ml | Fermentum Mobile |
|------------------------------------|-----|--------|-------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|---------|-------|
| Other | Whirlfloc T | 1.25 g | Boil | 5 min |

Notes

- starter 1l, ekstrakt słodowy jasny 110g, bez mieszała;
chmienie na whirlpool/hopstand 20 minut od 90°C;
schłodzenie brzezki do temp. 26°C;
fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 26-40°C;
rozlew - poziom nasycenia 1,9-2,0
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 10; SO4 150-300; Cl 50-100; Alk. całk. 0-50; RA -100-0
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