

# SH lunga Kveik

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4.5 kg (90%) | 80 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | lunga | 30 g   | 60 min   | 10 %       |
| Boil                | lunga | 30 g   | 5 min    | 10 %       |
| Aroma (end of boil) | lunga | 30 g   | 0 min    | 10 %       |
| Dry Hop             | lunga | 50 g   | 4 day(s) | 10 %       |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| voss kveik ale yeast | Ale  | Dry  | 11 g   | lallemand  |