

#72 Passion to Kveik

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

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

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.9 kg (61.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1.3 kg (27.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | Fermentum Mobile |

Notes

- 15.05.21 - cicha fermentacja, dodana pulpa z marakui - 1,5 kg na 15 l piwa
100 g pulpy zawiera 30 g węglowodanów, w tym 20 g cukrów

wersja bez pulpy - odfermentowanie ok. 87%.

Wersja z pulpą:

10 l piwa 12,4 blg + 1 l pulpy 30 blg - średnia 14 blg

odfermentowanie powinno wyjść w okolicach 90%

odczytano:

próbka z jednego fermentora - 92%

próbka z drugiego - 90%

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