

# Fehu

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **12.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48.8%)	80 %	5
Grain	Biscuit Malt	2 kg (32.5%)	79 %	45
Grain	Płatki owsiane	1 kg (16.3%)	85 %	5
Grain	Weyermann - Pszeniczny czekoladowy	0.05 kg (0.8%)	73 %	100
Grain	Castle Cafe	0.05 kg (0.8%)	75.5 %	480
Grain	Caraaroma	0.05 kg (0.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	15 min	15 %
Boil	Sabro	10 g	30 min	15 %
Boil	Sabro	10 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik	Ale	Slant	200 ml	LaBrew

## Extras

Type	Name	Amount	Use for	Time
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Other	Kwas L-askorbinowy	2 g	Bottling	---
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