

# Inspired by Voss Kveik Rugøl

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **10.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Żytmi	1 kg (18.2%)	85 %	8
Grain	Special B Castle	0.25 kg (4.5%)	70 %	350
Sugar	Cukier trzcinowy	0.25 kg (4.5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.9 %
Boil	Magnum	5 g	60 min	11.7 %
Boil	Cascade PL	20 g	15 min	5.2 %
Boil	Cascade PL	20 g	10 min	5.2 %
Boil	Cascade PL	20 g	5 min	5.2 %
Aroma (end of boil)	Cascade PL	40 g	0 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlflock	0.5 g	Boil	10 min
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