

# kveik porzeczkowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **4**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	czarna porzeczka	3000 g	Secondary	---
Flavor	jeżyna	500 g	Secondary	---