

# Kveik Summer Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## 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 **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter Low Colour	3 kg (52.7%)	81 %	6
Grain	Viking Malt - Pilzneński	1 kg (17.6%)	82 %	4
Grain	BestMalz - Pilzneński	0.69 kg (12.1%)	81 %	4
Grain	CastleMalting - Monachijski	0.8 kg (14.1%)	80 %	15
Grain	Cara-Pils/Dextrine	0.2 kg (3.5%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	25 g	60 min	3.4 %
Boil	Ahtanum	25 g	40 min	3.4 %
Aroma (end of boil)	Ahtanum	50 g	15 min	3.4 %
Dry Hop	Cascade PL	22 g	2 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól Epsom	2 g	Mash	75 min
Potrzebna ilość to 2g ale to już jest wyliczone dla roztworu w ml				
Water Agent	Kwas mlekowy	3 g	Mash	60 min
Water Agent	Kwas mlekowy	6 g	Boil	75 min
Fining	WHIRLFLOC	1.25 g	Boil	5 min
Water Agent	Witamina C	4 g	Bottling	---

## Notes

- Cel profilu wody (dla special bitter). pH 5.4, alkaliczność rezydualna 20, przewaga siarczanów co wzmocni chmiel.

W moim przypadku to 50% kranówka + 50% woda zdemineralizowana + sole + kwas do zacierania i kwas do wysładzania

*Apr 13, 2020, 10:25 AM*