

KVEIK

- Gravity **12.4 BLG**
- ABV ---
- IBU **26**
- SRM **11.9**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (33.1%)	80 %	5
Grain	Strzegom Pszeniczny	0.33 kg (7.3%)	81 %	6
Grain	Biscuit Malt	1 kg (22.1%)	79 %	45
Liquid Extract	Bruntal	1.7 kg (37.5%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	11.4 %
Aroma (end of boil)	Simcoe	10 g	5 min	11.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Liquid	15 ml	FM