

Kveikowe

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **30**
- SRM **7.2**

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 **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **79C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|--------|-----|
| Grain | Castle Pale Ale | 6 kg (72.7%) | 80 % | 8 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 0.5 kg (6.1%) | 80 % | 4 |
| Grain | Słód owsiany castelmalting | 0.5 kg (6.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (3%) | 79 % | 16 |
| Grain | BESTMALZ - Best Pilsen | 1 kg (12.1%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Mosaic | 25 g | 60 min | 12.3 % |
| Boil | East Kent Goldings | 15 g | 20 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | FM |