

Maltøl

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **20**
- SRM **13.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

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

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.4 kg (79.2%) | 82 % | 4 |
| Grain | viking caramel rye | 0.6 kg (19.8%) | 80 % | 120 |
| Grain | Carahell | 0.012 kg (0.4%) | 77 % | 26 |
| Grain | Caraaroma | 0.017 kg (0.6%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 12 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 30 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | jałowiec | 5 g | Boil | 5 min |