

Voss Kveik Trzeci

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **9.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Weyermann - Munich I | 4 kg (64%) | 82 % | 14 |
| Grain | Platki jęczmienne | 0.4 kg (6.4%) | 85 % | 3 |
| Grain | Simpsons - Aromatic Malt | 1 kg (16%) | 82.5 % | 49 |
| Grain | Simpsons - Wheat Malt | 0.6 kg (9.6%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.25 kg (4%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Nugget | 20 g | 60 min | 12.2 % |
| Aroma (end of boil) | Chinook | 25 g | 10 min | 12.4 % |
| Whirlpool | Palisade | 30 g | 0 min | 8.7 % |
| Dry Hop | Palisade | 40 g | 2 day(s) | 8.7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | protafloc | 1 g | Boil | 15 min |