

# voss kweik

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **68**
- SRM **10.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.1 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (75.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (9%)	85 %	4
Grain	Weyermann Caramunich 3	0.12 kg (2.2%)	76 %	150
Grain	Caraaroma	0.25 kg (4.5%)	78 %	400
Grain	Viking Pale Ale malt	0.5 kg (9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12 %
Boil	sobro	25 g	20 min	15 %
Boil	Vic Secret	30 g	10 min	16.3 %
Boil	sabro	30 g	5 min	15 %

## Yeasts

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