

Czyżyk - Kveik Grodziskie

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **23**
- SRM **2.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (50%)	80 %	3
Grain	Pilzński wędzony brzoza	1 kg (25%)	81 %	4
Grain	Pilzński	1 kg (25%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	6 %
Aroma (end of boil)	Sybilla	20 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal Kveik	Ale	Liquid	100 ml	Omega