

1st Kveik

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **10.4**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pale Ale Zero	1.8 kg (49.3%)	79 %	1
Grain	Viking Malt Pszeniczny	0.7 kg (19.2%)	82 %	5
Grain	Viking Malt Wiedeński	0.3 kg (8.2%)	79 %	8.5
Grain	Viking Malt Żytni	0.3 kg (8.2%)	75 %	40
Grain	Płatki owsiane	0.3 kg (8.2%)	85 %	3
Grain	Viking Malt Caramel Aromatic	0.15 kg (4.1%)	75 %	180
Grain	Viking Malt Czekoladowy Jasny	0.1 kg (2.7%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga 2017	18 g	60 min	9.5 %

Yeasts

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