

FARMHOUSE KVEIK TEST#1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **4.2**

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 **11.5 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.2 kg (31.3%)	79 %	6
Grain	Słód pszeniczny Bestmalz	1.6 kg (41.7%)	82 %	5
Grain	Płatki owsiane	0.34 kg (8.9%)	85 %	3
Grain	Żytni	0.1 kg (2.6%)	85 %	8
Grain	Strzegom Pilzneński	0.6 kg (15.6%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	3.7 %
Boil	Hallertau	10 g	5 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Voss Kveik	Ale	Dry	11 g	Lallemand