

# Kveik

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4.5 kg (81.8%) | 80 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%)  | 78 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (9.1%)  | 85 %  | 4   |

## Hops

| Use for | Name                  | Amount | Time     | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil    | Saaz (Czech Republic) | 60 g   | 60 min   | 3.5 %      |
| Dry Hop | Saaz (Czech Republic) | 60 g   | 4 day(s) | 3.5 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| kveik | Ale  | Slant | 200 ml | ---        |