

## Kveik #2

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **1.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	---
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Summit	25 g	15 min	15.8 %
Boil	Cascade	25 g	60 min	5.2 %
Aroma (end of boil)	Summit	25 g	1 min	15.8 %
Aroma (end of boil)	Cascade	25 g	1 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Kveik	Ale	Liquid	50 ml	---