

Kveik BW

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **50**
- SRM **15.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **57.8C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 4 kg (54.1%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1 kg (13.5%) | 78 % | 18 |
| Grain | Viking Wheat Malt | 0.5 kg (6.8%) | 83 % | 5 |
| Grain | Melanoiden Malt | 0.3 kg (4.1%) | 80 % | 39 |
| Grain | Abbey Castle | 0.4 kg (5.4%) | 80 % | 45 |
| Grain | Special B Malt | 0.2 kg (2.7%) | 65.2 % | 315 |
| Grain | enzymatyczny | 0.2 kg (2.7%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (10.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Bramling Cross | 30 g | 60 min | 5 % |
| Boil | lunga | 20 g | 60 min | 9.5 % |
| Boil | Pilgrim | 30 g | 15 min | 8.1 % |
| Boil | Fusion UK | 30 g | 5 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 200 ml | FM |