

# Kveik fruit ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **4.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.7 kg (78.7%)	80.5 %	2
Grain	Carahell	0.5 kg (10.6%)	77 %	26
Grain	Płatki owsiane	0.5 kg (10.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Cascade	30 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM
Starter				

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	1500 g	Secondary	10 day(s)

## Notes

- Brzeczka przed gotowaniem 12,5 Blg  
Brzeczka nastawna 14,2 Blg

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