

KVEIK FRUIT

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.5 kg (52.1%) | 81 % | 3 |
| Grain | Pilzneński | 1.3 kg (27.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.6 kg (12.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Slant | 150 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|----------|
| Flavor | Owoce | 1000 g | Secondary | 7 day(s) |