

KVEIK GRUIT

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **11**
- SRM **4.2**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **12 %**
- Size with trub loss **9 liter(s)**
- Boil time **60 min**
- Evaporation rate **32 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.1 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.84 kg (82.1%)	80 %	5
Grain	Żytni	0.4 kg (17.9%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	7 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	20 ml	FM

Extras

Type	Name	Amount	Use for	Time
Herb	Szałwia	5.5 g	Boil	15 min
Herb	Melisa	5.5 g	Boil	15 min
Herb	Eukaliptus	5 g	Boil	15 min
Herb	Hyzop	5.5 g	Boil	15 min
Fining	Whirlfloc	1 g	Boil	15 min
Herb	Szałwia	6 g	Boil	0 min

Herb	Melisa	5.5 g	Boil	0 min
Herb	Eukaliptus	11 g	Boil	0 min
Herb	Pokrzywa	5.5 g	Boil	0 min
Spice	Skórka grejfruta	26 g	Boil	0 min