

## kveik multigrain ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **3.8**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (30.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (15.2%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (15.2%)	61 %	5
Grain	Żytni	0.5 kg (15.2%)	85 %	8
Adjunct	Pszenica niestodowana	0.8 kg (24.2%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	4.6 %
Aroma (end of boil)	Equinox	20 g	3 min	13.1 %
Boil	Sybilla	10 g	10 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
lida	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Other	zest z pomarańczy, grejpfruta i limonki	55 g	Boil	8 min