

# Kveik Saison

- Gravity **15.4 BLG**
- ABV ---
- IBU **21**
- SRM **6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (78.4%)	--- %	4
Grain	Strzegom Monachijski typ I	0.6 kg (11.8%)	--- %	16
Grain	Strzegom pszeniczny	0.5 kg (9.8%)	--- %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Kveik	Ale	Liquid	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	20 g	Boil	5 min