

## Kveik session Ale2 - klarestein

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **2.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **15 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **80C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt       | 4 kg (78.4%)   | 80.5 % | 3   |
| Grain | Briess - Wheat Malt, White | 1.1 kg (21.6%) | 85 %   | 2   |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Magnum          | 10 g   | 80 min | 13.5 %     |
| Boil    | Styrian Golding | 20 g   | 15 min | 3.6 %      |
| Boil    | Styrian Golding | 20.5 g | 0 min  | 3.6 %      |

### Yeasts

| Name            | Type | Form   | Amount    | Laboratory |
|-----------------|------|--------|-----------|------------|
| FM53 Voss kveik | Ale  | Liquid | 149.99 ml | FM         |