

# KVEIK

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- Gravity **12.4 BLG**
- ABV ---
- IBU **26**
- SRM **11.9**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type           | Name                 | Amount         | Yield | EBC |
|----------------|----------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt | 1.5 kg (33.1%) | 80 %  | 5   |
| Grain          | Strzegom Pszeniczny  | 0.33 kg (7.3%) | 81 %  | 6   |
| Grain          | Biscuit Malt         | 1 kg (22.1%)   | 79 %  | 45  |
| Liquid Extract | Bruntal              | 1.7 kg (37.5%) | 81 %  | 26  |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Simcoe | 20 g   | 60 min | 11.4 %     |
| Aroma (end of boil) | Simcoe | 10 g   | 5 min  | 11.4 %     |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| Kveik | Ale  | Liquid | 15 ml  | FM         |