

# Kveikowe

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **30**
- SRM **7.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **79C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount        | Yield  | EBC |
|-------|---|---------------|--------|-----|
| Grain | Castle Pale Ale                           | 6 kg (72.7%)  | 80 %   | 8   |
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 0.5 kg (6.1%) | 80 %   | 4   |
| Grain | Słód owsiany<br>castelmalting             | 0.5 kg (6.1%) | 80 %   | 5   |
| Grain | Strzegom<br>Monachijski typ I             | 0.25 kg (3%)  | 79 %   | 16  |
| Grain | BESTMALZ - Best<br>Pilsen                 | 1 kg (12.1%)  | 80.5 % | 4   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Mosaic             | 25 g   | 60 min | 12.3 %     |
| Boil    | East Kent Goldings | 15 g   | 20 min | 4.7 %      |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 100 ml | FM         |