

# Letnie na Kveik

- Gravity **10 BLG**
- ABV ---
- IBU **17**
- SRM **7.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt   | 1 kg (50%)      | 82 %  | 4   |
| Grain | Viking Pale Ale malt  | 0.5 kg (25%)    | 80 %  | 5   |
| Grain | Weyermann - Carawheat | 0.25 kg (12.5%) | 77 %  | 110 |
| Grain | Słód owsiany Fawcett  | 0.25 kg (12.5%) | 61 %  | 5   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 5 g    | 50 min | 11 %       |
| Aroma (end of boil) | lunga | 5 g    | 10 min | 11 %       |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory      |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale  | Dry  | 11.5 g | Mangrove Jack's |

## Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | Skórka pomarańczy | 10 g   | Boil    | 10 min |
| Spice | Jagody jałowca    | 10 g   | Boil    | 5 min  |
| Spice | Liście mięty      | 5 g    | Boil    | 5 min  |